PT Charoen Pokphand	Indonesia			
Food Division				
R&D Department				
	BUKTI PEN	YERAHAN DOKUMEN T	ERKENDALI PD	
RO ■ CO approved sortions.	DOM: 11 L			
Tgl: 05/10/2020				
Nama Dokumen:	Spesifikasi Produk N	o. RTE/81		
	FIESTA RENDANG SAPI SIA	P SANTAP (READY TO EAT BEEF I	RENDANG)	
Copy No. 1	Copy No. 2	Copy No. 3	Copy No. 4	Copy No. 5
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.: PPIC	Dept. : Purchase	Dept.: Q C	Dept. : Q A	Dept. DCC
Nama :	Nama :	Nama :	Nama :	Nama:
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept.: QC Ngoro Plant
Nama :	Nama:	Nama:	Nama:	Nama:
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 11	Copy No. 12	Copy No.	Copy No.	Copy No.
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.QC Bandung Plant	Dept.QC Bali Plant	Dept.	Dept.	Dept.
	*			
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl:	Tel:	Tgl:	Tgl:	Tgl:

No. : RTE/81 PT CHAROEN POKPHAND INDONESIA PROJ

 Issue date
 : 17/02/2020
 READY MEAL PLANT

 Revision
 : 01
 RETORT PLANT

Revision Date : 05/10/2020 Page : 1 of 8

PRODUCT SPECIFICATION

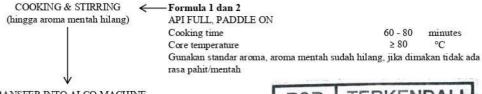
PRODUCT NAME:

FIESTA

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

A1 PRODUCTION FLOW DIAGRAM RENDANG SAUCE

WITH COOKING CATTLE



TRANSFER INTO ALCO MACHINE

R&D TERKENDALI
COntrolled Copy No.

COOKING & STIRRING Formula 3

(hingga saus mendidih dan mengental) PADDLE ON, HEAT ON

 Speed paddle
 25
 RPM

 Cooking time
 13-15 minutes

 Setting temperature
 155 °C

 Cooked sauce temperature
 ≥ 90
 °C

 Masak sampai saus mendidih dan mengental

COOLING DOWN IN CHILL ROOM

Sauce temperature 60 - 70 °C Room temperature 0 - 5 °C WIP 24 hours Disimpan di chill room atau menggunakan mesin vacuum cooling Waktu cooling down 15 - 30 menit (jika menggunakan mesin vacuum cooling) Jika tidak habis simpan di cold storage

Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu

READY FOR PORTIONING IN POUCH

A2 PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER

TUMBLING	Formula Meat Topping Temp. (0 - 10°C)	See Part B (Formulation)	
NAME OF A POST O	Drum on	30	minutes	
	Drum off	0	minutes	
	Total time	30	minutes	
	Drum speed	2.5 - 3.0	RPM (display F.40)	
	Core temperature	0 - 10	°C	
STEAMING	Temperature	100	°C	
Ĩ	Up temperature time	12 - 15	minutes	
	Steaming time	5	minutes	
	Core temperature	≥ 78	°C	
	Penataan di tray maksimal 8.5 kg/tray, dirataka	n		
↓				
COOLING DOWN	Core temperature	50 - 55	°C	
	Room temperature	0 - 5	°C	
	WIP	24	hours	
	Disimpan di chill room atau menggunakan mesin vacuum cooling			
	Waktu cooling down 15 - 30 menit (jika menggunakan mesin vacuum cooling)			
	Jika tidak habis simpan di cold storage			
	Jika akan digunakan, dithawing terlebih dulu			
V				
READY FOR PORTIONING IN POU	CH			

Prepared by :	Acknowledge by:	Approved by :
A	Ja.	400
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: '05/10/2020	Date: '05/10/2020	Date : '05/10/2020

No. : RTE/81 Issue date : 17/02/2020

Issue date : 17/02/202

Revision : 01

READY FOR PORTIONING

Revision Date : 05/10/2020 Page : 2 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

RETORT PLANT

PRODUCT NAME :

FIESTA

R&D

CPI Cikande

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

minutes

PRODUCT SPECIFICATION

A3. PRODUCTION FLOW DIAGRAM BABY POTATO

WASHING Time

TERKENDALI
Controlled Copy No.

2.0 - 8.0 mm

0.2 - 7.0 mm

A4. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH	Plastik pouch		
1	Target berat per pouch	200	g/pouch
	+ saus rendang	90	g/pouch
	+daging sapi	60	g/pouch
2012	+baby potato	50	g/pouch
SEALING	Pastikan mulut plastik bersih sehin	gga seal rapat	
XRAY	Sensitivity:		
	SUS 304 (ball)	0.6 - 1.5	mm
1	SUS 304 (Wire)	0.2 - 0.7	mm

CHECK WEIGHER Target nett weight 200 g/pouch
Nett weight 195 - 205 g/pouch
Gross weight/tray 205 - 215 g/pouch

Ceramic ball (3.6 g/cm)

Quartz Ball

SORTASI

Bocor

Seal Lipat

Seal Miring

Mengembung

Kode Produksi dan Varian tidak sesuai

READY TO BE TRANSFER TO RETORT PLANT

Prepared by	Acknowledge by :	Approved by :
A	90	46
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

No. : RTE/81 Issue date : 17/02/2020

Revision Date : 01
Revision Date : 05/10/2020
Page : 3 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT
RETORT PLANT

PRODUCT NAME:

FIESTA

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

PRODUCT SPECIFICATION

A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING Initial Temperature : 15 - 18 °C

Tekanan Steam : $6 - 9 \text{ kg/cm}^2$ Tekanan Air : $2 - 2.5 \text{ kg/cm}^2$ Jumlah PCS/Tray : 84 PCS/Tray

- continue - co, ring			
RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	8 - 10	121,2	0,25 - 0,27
3. Sterilisasi	55	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	2	0,25 - 0,27
5. Cooling Water Injection	max 10	=	0,25 - 0,27
6. Cooling & Water Circulation	20	35	0,2-0,25
7. Cooling & Out Water And Presure Discharge	0.50	-	I.e.

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C Kontak Time : 1 - 1.5 Menit

Hot Water + Sorbate (0,15-0,3 %)

Temperature Air : 45 - 50 °C Spray Water : 46 - 50 °C

DRYING Pouch tidak terdapat bercak sisa saus bocor.

 Heater
 125 - 135
 °C

 Suhu Ruangan
 22 - 30
 °C

 Suhu produk akhir
 30 - 40
 °C

 RH
 40 - 60
 %

Tingkat Kekeringan Min. 85 % dari sampel yang diambil



Prepared by :	Acknowledge by :	Approved by:
A	90	419
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date : 05/10/2020	Date : 05/10/2020	Date: 05/10/2020

Issue date : 17/02/2020 Revision : 01

Revision Date : 05/10/2020 Page : 4 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

A6. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

 KARANTINA
 Time:
 5 - 10 hari

 RH
 50 - 70

 Suhu Ruangan
 25 - 30

* Bocor

* Kekuatan Sealing

* Kode Produksi (tinta printing)

* Jamur Ujung

* pin hole

LABELING

SORTASI

(INC. PUT THE LABEL/STICKER)

R&D TERKENDALI
CPI Cikande Controlled Copy No.

CHECK WEIGHER

BOX PACKING

 \downarrow

1 Box isi : Berat Kotor : 10 2192 - 2292 PCS

Gram

Berat Bersih:

2050 - 2150

Gram

STORAGE

↓ SORTASI Shelf life 12 months at room temperature

Temperature : 28 - 36 °C RH : 60 - 80 %

Pengecekan setelah 1 - 2 hari di gudang dilakukan 100 % setelah 2 minggu apabila belum dilakukan loading maka dilakukan kembali military standard pada

saat akan di loading.

Prepared by :	Acknowledge by :	Approved by :
A	SA.	Allen
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

: RTE/81 No. PT CHAROEN POKPHAND INDONESIA Issue date : 17/02/2020 READY MEAL PLANT : 01

RETORT PLANT Rev. Date : 05/10/2020

20,000 kg

5,694 kg

2,380 kg 3,400 kg

18,340 kg

Total 139,724 kg

PRODUCT SPECIFICATION

PRODUCT NAME FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

B. FORMULASI

Revision

Page

FORMULA BEEF TOPPING

5 of 8

Beef block 8 - 15 gram	77,220	kg
Garlic fresh	0,278	kg
Ice	6,178	kg
Palm Oil	1,158	kg
NRMBT	0,956	kg
ARMBT	0,310	kg
Water	13,900	kg
	100,000	kg

Formula I		
Palm Oil	14,960	kg
Formula II		
Bawang merah giling halus	5,950	kg
Bawang putih giling halus	5,100	kg
Laos/lengkuas fresh giling halus	4,080	kg
Sereh fresh giling halus	2,720	kg
Cabe merah besar giling halus	6,800	kg
Cabe merah keriting giling halus	11,900	kg
Jahe fresh giling halus	1,700	kg
Air	36,700	kg

Air Panas (suhu 80-90°C)

N 140SRR A

A 140SRR B

Santan bubuk

Gula merah giling



Prepared by:	Acknowledge by:	Approved by:
A	SA.	46
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

No. : RTE/81 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME :
Issue date : 17/02/2020 READY MEAL PLANT FIESTA
Revision : 01 RENDANG SAPI SIAP SAI

PRODUCT SPECIFICATION

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

A 51/07/107/10

: 6 of 8

C. PACKAGING

Revision Date : 05/10/2020

1. Packaging Primer : PLASTIK FIESTA RETORT STANDING POUCH

∞ Material : 32MM PET12/ALU7/ON15/CPP100 8C

∞ Dimensi : 120 X 220 MM

∞ Printing : Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B : 2011, dst.)

M : Bulan produksi (A : Jan, B : Feb, dst.)

DD : Tanggal produksi

L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN : Nomor urut adonan (01 - 99)

X Grup produksi Z Grup packing P Process type

Best Before : DD MM YYYY 12 bulan setelah tanggal produksi

Dua digit pertama : Tanggal best before
Dua digit kedua : Bulan best before
Empat digit ketiga : Tahun best before

2. Packaging Sekunder MC FIESTA RTE 200GR ISI 10 PACK

∞ Dimensi : 220 X 220 X 80 MM

Si per carton box

10 pack

11 pack

12 pack

13 pack

16 pack

17 pack

18 pack

18 pack

18 pack

19 pack

10 pac

∞ Printing : FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B: 2011, dst.)

M : Bulan produksi (A: Jan, B: Feb, dst.)

DD : Tanggal produksi

Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan ; 7 = Berbek ; 8 = Bandung

NN : Nomor urut adonan (01 - 99)

X Grup produksi
Z Grup packing
P Process type
Best Before : DD MM YYYY

 12 bulan setelah tanggal produksi

 Dua digit pertama
 Tanggal best before

 Dua digit kedua
 Bulan best before

 Empat digit ketiga
 Tahun best before

∞ Isi per carton box : 10 pack outer

∞ Printing : FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B: 2011, dst.)
M : Bulan produksi (A: Jan, B: Feb, dst.)

DD : Tanggal produksi

L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN Nomor urut adonan (01 - 99)

X Grup produksi
Z Grup packing
P Process type

Best Before : DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama : Tanggal best before
Dua digit kedua : Bulan best before
Empat digit ketiga : Tahun best before



Prepared by :	Acknowledged by	Approved by :
A	AP	419
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

: RTE/81

Issue date : 17/02/2020

Revision : 01 Revision Date : 05/10/2020 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME:

FIESTA

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

PRODUCT SPECIFICATION

Page : 7 of 8 C. PACKAGING



'ANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDAN



STICKER FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



LAYOUT CARTON BOX

*Print nama produk, kode produksi, dan best before

*Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

3. Barcode 8993207 191683 4. No. MD : MD 639531006232

5. QR Code





Prepared by:	Acknowledged by :	Approved by :
A	Ja.	400
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

: RTE/81 No.

Issue date : 17/02/2020

: 01 Revision

Rev. Date : 05/10/2020 : 8 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME:

FIESTA

RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)

PRODUCT SPECIFICATION

D. STANDAR PRODUK

1. Standar Parameter Fisik



WARNA SAUS RENDANG MINIMAL

WARNA SAUS RENDANG TARGET

WARNA SAUS RENDANC MAKSIMAL

Viskositas : 2500 - 5500 cP (Brookfield Spindle 64 suhu 60-70°C) Salinitas (pengenceran 1 : 1: 9-14 % : 25-45 %

2. Standar Kentang

Reject



Oke



3. Alergen

Daging Rendang

: Peanut, Soy

Saus rendang

: Egg, Soy, Milk, Seledri

TERKENDALI R&D Controlled Copy No. CPI Cikande

Prepared by:	Acknowledge by :	Approved by :
A	AR.	40
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

PT Charoen Pokphand	Indonesia			
Food Division				
R&D Department				
	BUKTI PEN	YERAHAN DOKUMEN T	ERKENDALI PD	
- 1				
Tgl: 05/10/2020				
Nama Dokumen:	Spesifikasi Produk No	D. RTE/82		
	FIESTA RENDANG AYAM SI	APSANTAP (READY TO EAT CHIC	KEN RENDANG)	
Copy No. 1	Copy No. 2	Copy No. 3	Copy No. 4	Copy No. 5
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.: PPIC	Dept. : Purchase	Dept.: Q C	Dept. : Q A	Dept. DCC
N	N	Name	Nama :	Nama :
Nama :	Nama :	Nama :	Tgl:	Tgl:
Tgl: Copy No. 6	Tgl: Copy No. 7	Tgl: Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept. : QC Ngoro Plant
рери. Ртених	Dept. QC Medan Flant	Dept. : Qe Jaiatiga Fiant	Dept. : Qc Sarabaya i iant	Dept. : Qu'ilgoro i fant
Nama :	Nama:	Nama :	Nama :	Nama :
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 11	Copy No. 12	Copy No.	Copy No.	Copy No.
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.QC Bandung Plant	Dept.QC Bali Plant	Dept.	Dept.	Dept.
-	*			
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl:	Tgl:	TgI:	Tgl:	Tgl:

: RTE/82 No.

Issue date 17/02/2020 :

Revision : 01

Revision Date : 05/10/2020 Page : 1 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

A1. PRODUCTION FLOW DIAGRAM RENDANG SAUCE

WITH COOKING CATTLE

TERKENDALI R&D Controlled Copy No. CPI Cikande

Formula 1 dan 2 API FULL, PADDLE ON Cooking time 60 - 80 minutes ≥ 80 °C Core temperature Gunakan standar aroma, aroma mentah sudah hilang, jika dimakan tidak ada rasa pahit/mentah

TRANSFER INTO ALCO MACHINE

COOKING & STIRRING

(hingga aroma mentah hilang)

COOKING & STIRRING – Formula 3

(hingga saus mendidih dan mengental) PADDLE ON, HEAT ON RPM 25 Speed paddle Cooking time 13 - 15 minutes Setting temperature 155 °C Cooked sauce temperature ≥ 90 °C

Masak sampai saus mendidih dan mengental

COOLING DOWN IN CHILL ROOM Sauce temperature 60 - 70 °C °C Room temperature 0 - 5

WIP 24 hours Disimpan di chill room atau menggunakan mesin vacuum cooling

Waktu cooling down 15 - 30 menit (jika menggunakan mesin vacuum cooling)

Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu

READY FOR PORTIONING IN POUCH

A2. PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER

TUMBLING	← Formula Meat Topping Temp. (0 - 10°C	See Part B (Formulation)
ľ	Drum on	30	minutes
	Drum off	0	minutes
	Total time	30	minutes
	Drum speed	2.5 - 3.0	RPM (display F.40)
	Core temperature	0 - 10	°C
. ↓			
STEAMING	Temperature	100	°C
	Up temperature time	12 - 15	minutes
	Steaming time	5 - 6	minutes
	Core temperature	≥ 78	°C
	Penataan di tray maksimal 8.5 kg/tray, dirat	akan	
↓ COOLING DOWN	Core temperature	50 - 55	°C
Acceptation of the control of the co	Room temperature	0 - 5	°C
	WIP	24	hours
	Disimpan di chill room atau menggunakan n	nesin vacuum coo	oling
	Waktu cooling down 15 - 30 menit (jika me Jika tidak habis simpan di cold storage		
	Jika akan digunakan, dithawing terlebih dul	u	
READY FOR PORTIONING IN POU	CH		

Prepared by:	Acknowledge by :	Approved by :
A	Ast.	40
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Issue date : 17/02/2020

Revision : 01

Revision Date : 05/10/2020 Page : 2 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

minutes

A3. PRODUCTION FLOW DIAGRAM BABY POTATO

WASHING Time

READY FOR PORTIONING

R&D TERKENDALI
CPI Cikande Controlled Copy No.

8

A4. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH	Plastik pouch			
1	Target berat per pouch	200	g/pouch	
	+ saus rendang	90	g/pouch	
	+daging ayam	60	g/pouch	
	+baby potato	50	g/pouch	
V	New Class Path Charles 24 (122 February	82 00		
SEALING	Pastikan mulut plastik bersih sehingga	seal rapat		
↓				
XRAY	Sensitivity:			
	SUS 304 (ball)	0.6 - 1.5	mm	
	SUS 304 (Wire)	0.2 - 0.7	mm	
	Ceramic ball (3.6 g/cm)	2.0 - 8.0	mm	
\downarrow	Quartz Ball	0.2 - 7.0	mm	
CHECK WEIGHER	Target nett weight	200	g/pouch	
Ĩ	Nett weight	195 - 205	g/pouch	
	Gross weight/tray	205 - 215	g/pouch	
\downarrow				
SORTASI	Bocor			
	Seal Lipat			
Ì	Seal Miring			
	Mengembung			
\downarrow	Kode Produksi dan Varian tidak sesuai			

READY TO BE TRANSFER TO RETORT PLANT

Prepared by :	Acknowledge by :	Approved by :
A	FO.	419
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Issue date : 17/02/2020

Revision : 01

Revision Date : 05/10/2020 Page : 3 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME :

FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

 STERILIZING
 Initial Temperature
 : 15 - 18 °C

 Tekanan Steam
 : 6 - 9 kg/cm²

 Tekanan Air
 : 2 - 2,5 kg/cm²

 Jumlah PCS/Tray
 : 84 PCS/Tray

Juliani L Co. Ling	. 01100114	Z:	
RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
1. Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	8 - 10	121,2	0,25 - 0,27
3. Sterilisasi	55	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	648	0,25 - 0,27
5. Cooling Water Injection	max 10	-	0,25 - 0,27
6. Cooling & Water Circulation	20	35	0,2-0,25
7. Cooling & Out Water And Presure Discharge	₩	858	(5)

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C Kontak Time : 1-1,5 Menit

Hot Water + Sorbate (0,15-0,3 %)

 Temperature Air
 : 45 - 50
 °C

 Spray Water
 : 46 - 50
 °C

DRYING Pouch tidak terdapat bercak sisa saus bocor.

 Heater
 : 125 - 135
 °C

 Suhu Ruangan
 : 22 - 30
 °C

 Suhu produk akhir
 : 30 - 40
 °C

 RH
 : 40 - 60
 %

Tingkat Kekeringan : Min. 85 % dari sampel yang diambil



Prepared by :	Acknowledge by:	Approved by :
A	30	40
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date : 05/10/2020	Date: 05/10/2020

No. RTE/82

Issue date : 17/02/2020

Revision : 01

Revision Date : 05/10/2020 Page : 4 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

RETORT PLANT

PRODUCT NAME:

FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

PRODUCT SPECIFICATION

A6. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

 KARANTINA
 Time:
 5 - 10 hari

 RH
 50 - 70

 Suhu Ruangan
 25 - 30

* Bocor

* Kekuatan Sealing

* Kode Produksi (tinta printing)

* Jamur Ujung

* pin hole

LABELING

(INC. PUT THE LABEL/STICKER)

SORTASI

CHECK WEIGHER

BOX PACKING 1 Box isi : 10 PCS

Berat Kotor : 2192 - 2292 Gram

Berat Rotor: 2192 - 2292 Gram

Berat Bersih: 2050 - 2150 Gram

STORAGE Shelf life 12 months at room temperature

Temperature : 28 - 36 °C RH : 60 - 80 %

SORTASI Pengecekan setelah 1 - 2 hari di gudang dilakukan 100 % setelah 2 minggu apabila belum dilakukan loading maka dilakukan kembali military standard pada

saat akan di loading.



Prepared by :	Acknowledge by:	Approved by :
A	90	40
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Issue date : 17/02/2020

Revision : 01 Rev. Date : 05/10/2020 Page : 5 of 8

PT CHAROEN POKPHAND INDONESIA READY MEAL PLANT

RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME

FIESTA

RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)

B. FORMULASI

FORMULA CHICKEN TOPPING

SBL Block (20-30 gram)	80,000	kg
NPRCTOP	0,626	kg
APRCTOP	2,200	kg
Garlic fresh minced	0,307	kg
Ice	30,464	kg
Palm oil	1,485	kg
	115,082	kg



FORMULA SAUCE RENDANG

Formula I

14,960 kg Palm Oil

Formula II

Bawang merah giling halus 5,950 kg Bawang putih giling halus 5,100 kg Laos/lengkuas fresh giling halus 4,080 kg Sereh fresh giling halus Cabe merah besar giling halus 2,720 kg 6,800 kg Cabe merah keriting giling halus 11,900 kg 1,700 kg 36,700 kg Jahe fresh giling halus Air

Formula III

Air Panas (suhu 80-90°C) 20,000 kg N 140SRR A 5,694 kg A 140SRR B 2,380 kg Gula merah giling 3,400 kg 18,340 kg Santan bubuk

> Total 139,724 kg

Prepared by :	Acknowledge by :	Approved by :
A	Ja.	40
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020
	(A):	DD 10/0

RD 10/04

RTE/82 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME: READY MEAL PLANT FIESTA Issue date 17/02/2020

: 01 RENDANG AYAM SIAP SANTAP Revision : 05/10/2020 (READY TO EAT CHICKEN RENDANG) Revision Date Page 6 of 8 PRODUCT SPECIFICATION

C. PACKAGING

1. Packaging Primer PLASTIK FIESTA RETORT STANDING POUCH

∞ Material 32MM PET12/ALU7/ON15/CPP100 8C

∞ Dimensi 120 X 220 MM

∞ Printing Kode Produksi YMDD L NN XZ P

(A: 2010, B: 2011, dst.) Y Tahun produksi M Bulan produksi (A: Jan, B: Feb, dst.)

DD Tanggal produksi

L Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN Nomor urut adonan (01 - 99)

Grup produksi X 7 Grup packing P Process type Best Before

DD MM YYYY 12 bulan setelah tanggal produksi

Tanggal best before Dua digit pertama Dua digit kedua Bulan best before Empat digit ketiga Tahun best before

2. Packaging Sekunder MC FIESTA RTE 200GR ISI 10 PACK

K200/M125/K200 B/F GLUE 1C ∞ Material

∞ Dimensi 220 X 220 X 80 MM

∞ Isi per carton box 10 pack

∞ Printing FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)

Kode Produksi : YMDD L NN XZ P Tahun produksi (A: 2010, B: 2011, dst.) M Bulan produksi (A: Jan, B: Feb, dst.)

DD Tanggal produksi

Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga L

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN Nomor urut adonan (01 - 99)

 \mathbf{x} Grup produksi Z Grup packing P Process type Best Before DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama Tanggal best before Dua digit kedua Bulan best before Empat digit ketiga Tahun best before

10 pack outer ∞ Isi per carton box

∞ Printing FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)

Kode Produksi YMDD L NN XZ P :

(A: 2010, B: 2011, dst.) Y Tahun produksi M Bulan produksi (A: Jan, B: Feb, dst.) DD Tanggal produksi

Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga L

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN Nomor urut adonan (01 - 99)

X Grup produksi Grup packing Z Process type P

Best Before DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama Tanggal best before Dua digit kedua Bulan best before Empat digit ketiga Tahun best before



Prepared by :	Acknowledged by :	Approved by :
A	Fal.	40
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Is sue date : 17/02/2020

Revision : 01 Revision Date : 05/10/2020 PT CHAROEN POKPHAND INDONESIA

PRODUCT SPECIFICATION

READY MEAL PLANT

PRODUCT NAME : FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

e : 7 of 8

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

 3. Barcode
 : 8993 207 191690

 4. No. MD
 : MD 639731008232

5. QR Code





Prepared by:	Acknowledged by:	Approved by :
A	A	46
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

^{*}Print nama produk, kode produksi, dan best before

^{*}Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

Issue date : 17/02/2020

Revision : 01

Rev. Date : 05/10/2020 Page : 8 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

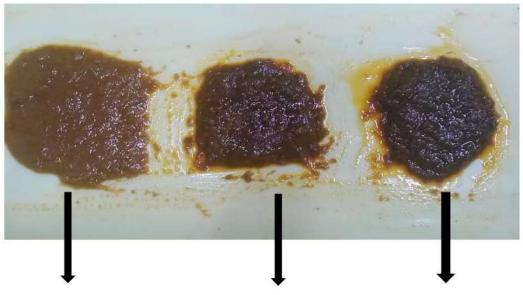
FIESTA

RENDANG AYAM SIAP SANTAP

(READY TO EAT CHICKEN RENDANG)

D. STANDAR PRODUK

1. Standar Parameter Fisik



WARNA SAUS RENDANG MINIMAL

WARNA SAUS RENDANG TARGET WARNA SAUS RENDANG MAKSIMAL

Viskositas : 2500 - 5500 cP

(Brookfield Spindle 64 suhu 60-70°C) Salinitas (pengenceran 1 : 1) : 9-14 % Brix : 25-45 %

2. Standar Kentang

Reject



Oke



3. Alergen

Daging rendang : Egg, Soy

Saus rendang : Egg, Soy, Milk, Seledri



Prepared by:	Acknowledge by :	Approved by :
A	AR.	49
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

PT Charoen Pokphand	Indonesia			
Food Division				
R&D Department				
	BUKTI PEN	YERAHAN DOKUMEN T	FRKENDALI PD	
and the second control of the second	DOMITTE	TERMINIT DONOMENT		
Tgl: 05/10/2020				
Nama Dokumen:	Spesifikasi Produk N	o. RTE/83		
	DAGING AYAM DENGANS S.	AUS BOLOGNESE SIAP SANTAP		
Copy No. 1	Copy No. 2	Copy No. 3	Copy No. 4	Copy No. 5
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.: PPIC	Dept. : Purchase	Dept.: Q C	Dept. : Q A	Dept. DCC
				*
Nama :	Nama :	Nama :	Nama :	Nama:
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept.: QC Ngoro Plant
Nama :	Nama:	Nama:	Nama:	Nama:
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 11	Copy No. 12	Copy No.	Copy No.	Copy No.
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.QC Bandung Plant	Dept.QC Bali Plant	Dept.	Dept.	Dept.
	4		21	
Nama :	Nama :	Nama :	Nama :	Nama :
Tgl:	Tel:	Tgl:	Tgl:	Tgl:

RTE/83 No.

Issue date 17/02/2020

Revision : 01

Revision Date : 05/10/2020 : 1 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

25

RPM

A1. PRODUCTION FLOW DIAGRAM BOLOGNESE SAUCE

WITH COOKING CATTLE

COOKING & STIRRING Formula 1 dan 2 (hingga aroma mentah hilang) API FULL, PADDLE ON Cooking time 30 - 40 ≥ 80 Core temperature °C Gunakan standar aroma, aroma mentah sudah hilang, jika dimakan tidak ada rasa pahit/mentah TRANSFER INTO ALCO MACHINE

COOKING & STIRRING - Formula 3 (hingga saus mendidih dan mengental) PADDLE ON, HEAT ON Speed paddle

Cooking time 10 - 15 minutes 155 Setting temperature °C Cooked sauce temperature ≥ 90 °C Masak sampai saus mendidih dan mengental

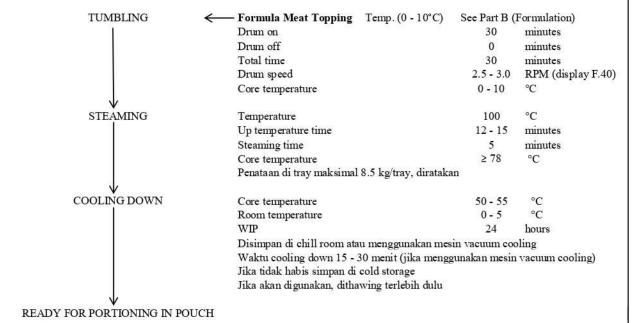
COOLING DOWN IN CHILL ROOM

Sauce temperature 50 - 55 °C Room temperature 0 - 5 °C WIP 24 hours Disimpan di chill room atau menggunakan mesin vacuum cooling Waktu cooling down 15 - 30 menit (jika menggunakan mesin vacuum cooling) Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu

READY FOR PORTIONING IN POUCH

A2. PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER





Acknowledge by :	Approved by :
AA.	46
Rangga Adityas	Cynthia Dewi A
PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020
	Rangga Adityas PD Dry Manager

Issue date : 17/02/2020 Revision : 01

Revision Date : 05/10/2020

Page : 2 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

DAGING AYAM DENGAN SAUS

BOLOGNESE SIAP SANTAP

A3. PRODUCTION FLOW DIAGRAM PORTIONING

PORTIONING IN POUCH
Plastik pouch
Target berat per pouch
+ saus bolognese
+daging ayam
Plastik pouch
200 g/pouch
140 g/pouch
60 g/pouch

SEALING Pastikan mulut plastik bersih sehingga seal rapat

XRAY Sensitivity: SUS 304 (ball) 0.6 - 1.5 mm SUS 304 (Wire) 0.2 - 0.7 mm Ceramic ball (3.6 g/cm) 2.0 - 8.0 mm Quartz Ball 0.2 - 7.0 mm CHECK WEIGHER Target nett weight 200 g/pouch Nett weight 195 - 205 g/pouch Gross weight/tray 205 - 215 g/pouch

SORTASI Bocor
Seal Lipat
Seal Miring
Mengembung

Kode Produksi dan Varian tidak sesuai

READY TO BE TRANSFER TO RETORT PLANT

R&D TERKENDALI
CPI Cikande Controlled Copy No.

Prepared by :	Acknowledge by :	Approved by :
A	AA.	46
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

RD 10/04

Issue date : 17/02/2020

Revision : 01
Revision Date : 05/10/2020
Page : 3 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

A4. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING Initial Temperature : 15 - 18 °C

 Tekanan Steam
 : 6 - 9 kg/cm²

 Tekanan Air
 : 2 - 2,5 kg/cm²

 Jumlah PCS/Tray
 : 84 PCS/Tray

RETORT MACHINE				
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)	
1. Water Injection	2	70 - 85	0,25 - 0,27	
2. Up Temperature	8 - 10	121,2	0,25 - 0,27	
3. Sterilisasi	50	121,2	0,25 - 0,27	
4. Hot Water Recycling	1 - 4	•	0,25 - 0,27	
5. Cooling Water Injection	max 10	-	0,25 - 0,27	
6. Cooling & Water Circulation	15 - 20	35	0,2-0,25	
7. Cooling & Out Water And Presure Discharge	-	-	3	

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C Kontak Time : 1 - 1,5 Menit

Hot Water + Sorbate (0,15-0,3 %)

Temperature Air : 45 - 50 °C Spray Water : 46 - 50 °C

DRYING Pouch tidak terdapat bercak sisa saus bocor.

 Heater
 : 125 - 135
 °C

 Suhu Ruangan
 : 22 - 30
 °C

 Suhu produk akhir
 : 30 - 40
 °C

 RH
 : 40 - 60
 %

Tingkat Kekeringan : Min. 85 % dari sampel yang diambil



Prepared by :	Acknowledge by	Approved by :
A	A	49
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Issue date : 17/02/2020

Revision : 01
Revision Date : 05/10/2020
Page : 4 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT RETORT PLANT

State of the State

PRODUCT NAME:

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

PRODUCT SPECIFICATION

A5. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

 KARANTINA
 Time:
 5 - 10 hari

 RH
 50 - 70

 Suhu Ruangan
 25 - 30

* Bocor

* Kekuatan Sealing

* Kode Produksi (tinta printing)

* Jamur Ujung

* pin hole

LABELING (INC. PUT THE LABEL/STICKER)

SORTASI

CHECK WEIGHER

SORTASI

BOX PACKING 1 Box isi : 10 PCS
Berat Kotor : 2192 - 2292 Gram
Berat Bersih : 2050 - 2150 Gram

STORAGE Shelf life 12 months at room temperature

Temperature : 28 - 36 °C RH : 60 - 80 %

Pengecekan setelah 1 - 2 hari di gudang dilakukan 100 % setelah 2 minggu apabila belum dilakukan loading maka dilakukan kembali military standard pada

saat akan di loading.



Prepared by :	Acknowledge by :	Approved by :
A	for	419
Agatha Dewi C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date : 05/10/2020	Date: 05/10/2020

No.:RTE/83PT CHAROEN POKPHAND INDONESIAPRODUCT NAMEIssue date:17/02/2020READY MEAL PLANTFIESTARevision:01RETORT PLANTDAGING AYAM DENGAN SAUSRev. Date:05/10/2020BOLOGNESE SIAP SANTAPPage:5 of 8PRODUCT SPECIFICATION

B. FORMULASI

FORMULA CHICKEN TOPPING

 SBL bolognese 0,75 x 0,75 x 0,75 cm
 80,000 kg

 NPRCTOP
 0,626

 APRCTOP
 2,200 kg

 Garlic fresh minced
 0,307 kg

 Ice
 30,464 kg

 Palm oil
 1,485 kg

 115,082 kg

FORMULA SAUCE BOLOGNESE

Formula I

Palm Oil 6,950 kg

Formula II

Bawang bombay giling halus 8,790 kg Bawang putih giling halus 0,694 kg

Formula III

 N 100PSBR A
 1,546 kg

 A 100PSBR B
 0,350 kg

 Saus tomat
 79,790 kg

 Saus sambal
 7,012 kg

TOTAL 105,132 kg



Prepared by :	Acknowledge by :	Approved by :
A	Ja.	46
Agatha Dewi. C	Rangga Adityas	Cynthia Dewi A
PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020

RD 10/04

Issue date : 17/02/2020

: 05/10/2020

6 of 8

Revision : 01

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME :

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

PRODUCT SPECIFICATION

C. PACKAGING

Revision Date

Page

1. Packaging Primer : PLASTIK FIESTA RETORT STANDING POUCH

Material 32MM PET12/ALU7/ON15/CPP100 8C

∞ Dimensi 120 X 220 MM

∞ Printing Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B: 2011, dst.)
M : Bulan produksi (A: Jan, B: Feb, dst.)

DD : Tanggal produksi

L : Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN : Nomor urut adonan (01 - 99)

X Grup produksi
Z Grup packing
P Process type
Best Before : DD MM YY

Sest Before : DD MM YYYY 12 bulan setelah tanggal produksi

Dua digit pertama : Tanggal best before
Dua digit kedua : Bulan best before
Empat digit ketiga : Tahun best before

2. Packaging Sekunder MC FIESTA RTE 200GR ISI 10 PACK

∞ Material : K200/M125/K200 B/F GLUE 1C

∞ Dimensi 220 X 220 X 80 MM

Si per carton box : 10 pack
 10 pack

Printing
FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B: 2011, dst.)
M : Bulan produksi (A: Jan, B: Feb, dst.)

DD : Tanggal produksi

L Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN : Nomor urut adonan (01 - 99)

X Grup produksi
Z Grup packing
P Process type
Best Before : DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama : Tanggal best before
Dua digit kedua : Bulan best before
Empat digit ketiga : Tahun best before

∞ Isi per carton box : 10 pack outer

∞ Printing : FIESTA DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

Kode Produksi : YMDD L NN XZ P

Y : Tahun produksi (A: 2010, B: 2011, dst.)
M : Bulan produksi (A: Jan, B: Feb, dst.)

DD : Tanggal produksi

L Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

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6 = Medan; 7 = Berbek; 8 = Bandung

NN : Nomor urut adonan (01 - 99)

X Grup produksi
Z Grup packing
P Process type

Best Before : DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama : Tanggal best before
Dua digit kedua : Bulan best before
Empat digit ketiga : Tahun best before



	Prepared by :	Acknowledged by	Approved by :
	A	90	46
	Agatha Dewi. C	Rangga Adityas	Cynthia Dewi Adikara
	PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date:	05/10/2020	Date: 05/10/2020	Date: 05/10/2020

Is sue date : 17/02/2020

Revision : 01

Revision Date : 05/10/2020 Page : 7 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME :

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

PRODUCT SPECIFICATION

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

3. Barcode : 8993 207 191676 4. No. MD : MD 639731 024232 5. QR Code : ______





Prepared by:	Acknowledged by:	Approved by :	
A	AA.	419	
Agatha Dewi, C	Rangga Adityas	Cynthia Dewi Adikara	
PD Supervisor	PD Dry Manager	Head PDQC-R&D	
Date: 05/10/2020	Date: 05/10/2020	Date: 05/10/2020	

^{*}Print nama produk, kode produksi, dan best before

^{*}Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

: RTE/83 No. : 17/02/2020 Issue date

Revision : 01

Rev. Date : 05/10/2020 Page 8 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT NAME:

FIESTA

DAGING AYAM DENGAN SAUS BOLOGNESE SIAP SANTAP

PRODUCT SPECIFICATION

D. STANDAR PRODUK

1. Standar Parameter Fisik



Viskositas (Brookfield Spindle 64 suhu 25±1°C)

5000 - 7000 cP

Salinitas

17 - 19 %

Brix

33 - 35

2. Alergen

Daging Bolognese : Egg, Soy Saus Bolognese : Soy



	Prepared by:	Acknowledge by :	Approved by :
A		AD.	419
Agatha Dewi. C		Rangga Adityas	Cynthia Dewi Adikara
	PD Supervisor	PD Dry Manager	Head PDQC-R&D
Date :	05/10/2020	Date: 05/10/2020	Date: 05/10/2020

PT Charoen Pokphand I	Indonesia			
Food Division				
R&D Department				
	BUKTI PEN	IYERAHAN DOKUMEN T	ERKENDALI PD	
Tgl: 05/10/2020				
Nama Dokumen:	Spesifikasi Produk N	o. RTE/84		
	FIESTA OPOR AYAM SIAP S	ANTAP (READY TO EAT CHICKEN	OPOR)	
Copy No. 1	Copy No. 2	Copy No. 3	Copy No. 4	Copy No. 5
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.: PPIC	Dept. : Purchase	Dept. : Q C	Dept. : Q A	Dept. DCC
Nama:	Nama :	Nama :	Nama :	Nama:
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 6	Copy No. 7	Copy No. 8	Copy No. 9	Copy No. 10
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. QC Medan Plant	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept.: QC Ngoro Plant
Nama:	Nama:	Nama :	Nama :	Nama :
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:
Copy No. 11	Copy No. 12	Copy No.	Copy No.	Copy No.
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept.QC Bandung Plant	Dept.QC Bali Plant	Dept.	Dept.	Dept.
	*			
Nama :	Nama :	Nama :	Nama:	Nama :
Tgl:	Tgl:	Tgl:	Tgl:	Tgl:

RTE/84 No.

17/02/2020 :

Issue date Revision : 01

Revision Date : 05/10/2020 : 1 of 8

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

RETORT PLANT

PRODUCT SPECIFICATION

PRODUCT NAME:

FIESTA

OPOR AYAM SIAP SANTAP

(READY TO EAT CHICKEN OPOR)

°C

°C

A1. PRODUCTION FLOW DIAGRAM OPOR SAUCE

WITH COOKING CATTLE

COOKING & STIRRING Formula 1 dan 2 (hingga aroma mentah hilang) API FULL, PADDLE ON Cooking time 40 - 50 ≥ 80 Core temperature °C Gunakan standar aroma, aroma mentah sudah hilang, jika dimakan tidak ada rasa pahit/mentah

TRANSFER INTO ALCO MACHINE

COOKING & STIRRING Formula 3

(hingga saus mendidih dan mengental) PADDLE ON, HEAT ON RPM Speed paddle 25 Cooking time 10 - 15 minutes 155 Setting temperature Cooked sauce temperature ≥ 90

Masak sampai saus mendidih dan mengental

COOLING DOWN IN CHILL ROOM Sauce temperature 50 - 55 °C Room temperature 0 - 5 °C WIP 24 hours

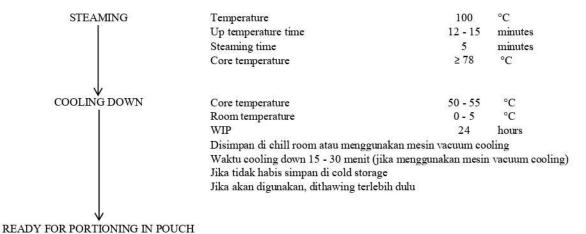
> Disimpan di chill room atau menggunakan mesin vacuum cooling Waktu cooling down 15 - 30 menit (jika menggunakan mesin vacuum cooling)

Jika tidak habis simpan di cold storage Jika akan digunakan dithawing terlebih dulu

READY FOR PORTIONING IN POUCH

A2. PRODUCTION FLOW DIAGRAM MEAT TOPPING

WITH QUICKLY STEAMER



TERKENDAL R&D Controlled Copy No. CPI Cikande

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Issue date : 17/02/2020 Revision : 01

Revision : 01 Revision Date : 05/10/2020

Page : 2 of 8

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READY MEAL PLANT

RETORT PLANT

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FIESTA

OPOR AYAM SIAP SANTAP

(READY TO EAT CHICKEN OPOR)

A3. PRODUCTION FLOW DIAGRAM PORTIONING

 PORTIONING IN POUCH
 Plastik pouch
 200 g/pouch

 Target berat per pouch
 95 - 115 g/pouch

 + saus Opor
 95 - 105 g/pouch

 +drumstick
 85 - 105 g/pouch

SEALING Pastikan mulut plastik bersih sehingga seal rapat

XRAY Sensitivity: SUS 304 (ball) 0.6 - 1.5 mm SUS 304 (Wire) 0.3 - 0.7 $_{\mathrm{mm}}$ Ceramic ball (3.6 g/cm) 2.0 - 8.0 mm Quartz Ball 0.2 - 6.0 mm CHECK WEIGHER Target nett weight 200 g/pouch Nett weight 195 - 205 g/pouch Gross weight/tray 205 - 215 g/pouch

SORTASI Bocor
Seal Lipat
Seal Miring
Mengembung

Kode Produksi dan Varian tidak sesuai

READY TO BE TRANSFER TO RETORT PLANT



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RD 10/04

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Revision : 01

Revision Date : 05/10/2020 Page : 3 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT
RETORT PLANT

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OPOR AYAM SIAP SANTAP

(READY TO EAT CHICKEN OPOR)

D. PRODUCTION FLOW DIAGRAM RETORT CHAMBER

STERILIZING Initial Temperature : 15 - 18 °C

Tekanan Steam : $6 - 9 \text{ kg/cm}^2$ Tekanan Air : $2 - 2.5 \text{ kg/cm}^2$ Jumlah PCS/Tray : 84 PCS/Tray

RETORT MACHINE			
Application Steps	Time (Mnt)	Temp.(°C)	Pressure (Mpa)
Water Injection	2	70 - 85	0,25 - 0,27
2. Up Temperature	9 - 10	121,2	0,25 - 0,27
3. Sterilisasi	50	121,2	0,25 - 0,27
4. Hot Water Recycling	1 - 4	1000	0,25 - 0,27
5. Cooling Water Injection	max 10		0,25 - 0,27
6. Cooling & Water Circulation	15 - 20	35	0,2-0,25
7. Cooling & Out Water And Presure Discharge	(2)	12	12

Parameter sensori produk setelah keluar dari Retort Machine

Sortasi : Pecah Seal

WASHING Dengan cairan PC KLEER 1 %, Untuk Cuci Ulang 0,8 %

Suhu air Untuk PC KLEER : 45 ± 2 °C Kontak Time : 1 - 1,5 Menit

Hot Water + Sorbate (0,15-0,3 %)

 Temperature Air
 : 45 - 50
 °C

 Spray Water
 : 46 - 50
 °C

DRYING Pouch tidak terdapat bercak sisa saus bocor.

 Heater
 : 125 - 135
 °C

 Suhu Ruangan
 : 22 - 30
 °C

 Suhu produk akhir
 : 30 - 40
 °C

 RH
 : 40 - 60
 %

Tingkat Kekeringan Min. 85 % dari sampel yang diambil



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No. RTE/84

17/02/2020 Issue date

Revision : 01

Page 4 of 8

Revision Date : 05/10/2020

PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

RETORT PLANT

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FIESTA

OPOR AYAM SIAP SANTAP

(READY TO EAT CHICKEN OPOR)

D. PRODUCTION FLOW DIAGRAM RETORT CHAMBER



* Bocor

* Kekuatan Sealing

* Kode Produksi (tinta printing)

* Jamur Ujung

* pin hole

LABELING

SORTASI

(INC. PUT THE LABEL/STICKER)

CHECK WEIGHER

BOX PACKING 1 Box isi: PCS 10 Berat Kotor: Gram 2192 - 2292 Berat Bersih: 2050 - 2150 Gram

STORAGE Shelf life 12 months at room temperature

Temperature 28 - 36 °C RH 60 - 80 %

Pengecekan setelah 1 - 2 hari di gudang dilakukan 100 % setelah 2 minggu SORTASI

apabila belum dilakukan loading maka dilakukan kembali military standard pada

saat akan di loading.



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No. : RTE/84 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME : 17/02/2020 Issue date READY MEAL PLANT FIESTA : 01 RETORT PLANT OPOR AYAM SIAP SANTAP Revision : 05/10/2020 Rev. Date (READY TO EAT CHICKEN OPOR) : 5 of 8 PRODUCT SPECIFICATION Page B. FORMULASI FORMULA CHICKEN TOPPING Drumstick 110 - 120 g 100,000 kg 100,000 kg FORMULA SAUCE OPOR Formula I 7,048 kg Palm Oil Formula II Bawang merah giling halus 7,135 Bawang putih giling halus 10,540 kg R&D TERKENDALI 1,530 kg Kemiri giling halus Controlled Copy No. **CPI** Cikande Sereh geprek 2,550 kg 1,241 kg Daun salam Formula III 5,987 kg N 150PSOR A A 150PSOR B 0,843 kg 12,410 kg Santan bubuk 106,080 kg Air hangat TOTAL 155,364 kg Approved by: Prepared by: Acknowledge by :

Rangga Adityas

PD Dry Manager

Date: 05/10/2020

Agatha Dewi. C

PD Supervisor

Date: 05/10/2020

RD 10/04

Cynthia Dewi A

Head PDQC-R&D

05/10/2020

Date:

RTE/84 PT CHAROEN POKPHAND INDONESIA PRODUCT NAME: FIESTA Issue date : 17/02/2020

READY MEAL PLANT

OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)

: 05/10/2020 Page 6 of 8 PRODUCT SPECIFICATION

C. PACKAGING

Revision

Revision Date

: 01

1. Packaging Primer PLASTIK FIESTA RETORT STANDING POUCH

∞ Material 32MM PET12/ALU7/ON15/CPP100 8C

∞ Dimensi 120 X 220 MM

∞ Printing Kode Produksi YMDD L NN XZ P

(A: 2010, B: 2011, dst.) Y Tahun produksi M Bulan produksi (A: Jan, B: Feb, dst.)

DD Tanggal produksi

L Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

Nomor urut adonan (01 - 99) NN

Grup produksi X 7 Grup packing P Process type Best Before DD MM YYYY

12 bulan setelah tanggal produksi

Tanggal best before Dua digit pertama Dua digit kedua Bulan best before Empat digit ketiga Tahun best before

2. Packaging Sekunder MC FIESTA RTE 200GR ISI 10 PACK

K200/M125/K200 B/F GLUE 1C ∞ Material

∞ Dimensi 220 X 220 X 80 MM

∞ Isi per carton box 10 pack

FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR) ∞ Printing

Kode Produksi : YMDD L NN XZ P Tahun produksi (A: 2010, B: 2011, dst.) M Bulan produksi (A: Jan, B: Feb, dst.)

DD Tanggal produksi

Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga L

4 = Transfer RM; 5 = Bali

6 = Medan; 7 = Berbek; 8 = Bandung

NN Nomor urut adonan (01 - 99)

 \mathbf{x} Grup produksi Z Grup packing P Process type Best Before DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama Tanggal best before Dua digit kedua Bulan best before Empat digit ketiga Tahun best before

∞ Isi per carton box 10 pack outer

TERKENDALI

Controlled Copy No.

R&D

CPI Cikande

∞ Printing FIESTA OPOR AYAM SIAP SANTAP (READY TO EAT CHICKEN OPOR)

YMDD L NN XZ P Kode Produksi :

(A: 2010, B: 2011, dst.) Y Tahun produksi M Bulan produksi (A: Jan, B: Feb, dst.) DD

Tanggal produksi

L Lokasi 1 = Cikande ; 2 = Surabaya ; 3 = Salatiga 4 = Transfer RM; 5 = Bali

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NN Nomor urut adonan (01 - 99)

 \mathbf{X} Grup produksi Grup packing Z P Process type

Best Before DD MM YYYY

12 bulan setelah tanggal produksi

Dua digit pertama Tanggal best before Dua digit kedua Bulan best before Empat digit ketiga Tahun best before

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 $Is\,sue\,\,date \qquad \qquad : \quad 17/02/2020$

Revision : 01 Revision Date : 05/

Revision Date : 05/10/2020 Page : 7 of 8 PT CHAROEN POKPHAND INDONESIA

READY MEAL PLANT

PRODUCT SPECIFICATION

 ${\bf PRODUCT\,NAME:}$

FIESTA

OPOR AYAM SIAP SANTAP

(READY TO EAT CHICKEN OPOR)

C. PACKAGING



STANDING POUCH FIESTA RENDANG SAPI SIAP SANTAP (READY TO EAT BEEF RENDANG)



STICKER FIESTA RENDANG AYAM SIAP SANTAP (READY TO EAT CHICKEN RENDANG)



LAYOUT CARTON BOX

- *Print nama produk, kode produksi, dan best before
- *Penyimpanan carton box maksimal 8 tumpuk dalam 1 palet

 3. Barcode
 : 8993 207 191713

 4. No. MD
 : MD 639731026232

5. QR Code





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: 01 Revision

Rev. Date : 05/10/2020 Page 8 of 8

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OPOR AYAM SIAP SANTAP

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D. STANDAR PRODUK

1. Standar Parameter Fisik



Viskositas (Brookfield Spindle 64 suhu 25±1°C)

700 - 850 cP

12 -13,5 %

Brix

13 - 16 %

2. Alergen

Salinitas

: Non Alergen Daging Ayam

: Soy Saus Opor



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