

# Chapter 1

## Test 5: BOM H

### Bill of Materials: CatCore Heart SKU

#### Batch Specifications

- Batch size: 10 kg (100 pouches)
- Per pouch declared weight: 100 g

#### Raw Ingredients

Table 1.1: CatCore Heart (Chicken) SKU - Raw Materials per 10 kg Batch

Ingredient	Per Batch (Kg)	Prep Method	Traceability Log	
Chicken heart	2.400 ±0.08	Diced 1.5cm	[QC-FORM-_____]	
Chicken frame mince	2.000 ±0.05	Fine grind 5mm sieve	[QC-FORM-_____]	Follow Bone Broth SOP
Chicken muscle cuts	1.100 ±0.08	Diced 1.5cm	[QC-FORM-_____]	
Pumpkin puree	0.400 ±0.01	Blended with egg yolk	[QC-FORM-_____]	Pre-cooked
Egg yolk powder	0.400 ±0.01	Blended with pumpkin	[QC-FORM-_____]	Blended
Chicken liver	0.200 ±0.005	Diced 1.5cm	[QC-FORM-_____]	
<b>TOTAL SOLIDS</b>	<b>6.500 ±0.05</b>	Calibrated Scale	[QC-FORM-_____]	Refridgerat

#### Processing Instructions

- Thoroughly wash all meat products in running hot jet stream water for 5 minutes to wash off any blood, coagulants, debris and other undesirable particles.

#### Solid Preparation (1.5cm Standard):

- Measure out each raw ingredient using calibrated scale and tight tolerance. Keep the rest refrigerated.
- Use sharp knife or dicer machine
- All diced ingredients: uniform 1.5cm ± 0.5cm cubes
- Maintain strict cold chain logs before, during and after prep (4 deg C)
- Measure each ingredient post dicing and note down the weight.
- Refridgerate immediately before proceeding to next ingredient.
- Keep preperation time to under 20 minutes to control pathogen load.

#### Frame Mince:

- Chicken Bone Mince as per Bone Broth-SOP 30-B
- Pass through 5mm sieve twice as per Bone Broth
- Should be fine paste with no large bone fragments. Reject if shards present. Maintain coldchain Logs

### Egg Yolk + Pumpkin Preparation:

1. Measure 400g egg yolk powder + 400g freshly cooked pumpkin puree
2. Blend together in food processor until smooth paste (no lumps)
3. Use within 4 hours or refrigerate overnight (4 deg C; max 12 hours). Maintain coldchain Logs
4. Add to blanched solids during marination process step. Follow SOP30-A

### Liquid Components

Component	Per Batch (kg)	Per Pouch (g)
Chicken Bone broth (Follow SOP 30-B)	4.10 $\pm$ 0.10	41.0
Blanch water (process recovery-refer SOP 30-A)	0.250 $\pm$ 0.010	2.5
<b>TOTAL LIQUIDS</b>	<b>4.350</b>	<b>43.5</b>

- **CatPro Premix:** Complements CatCore Fresh Proteins with complete essential vitamins, minerals and chelators and adequate retort loss overage.
- **Usage:** 100 g per 10 kg production run or 1.0 g per 100 g wet food pouch complements with complete essential vitamins, minerals and chelators.
- **AAFCO Compliance:** Meets AAFCO requirements for complete and balanced nutrition.
- **Design Overages:** Enhanced taurine formulation for cardiac health support. Vitamin A is balanced carefully with daily 4.0g fresh liver from 2 CatCore pouches to avoid stacking.[ref64].
- **Omega-3 Fish Oil Blend:** 250ml Omega-3 Fatty Acid Fish Oil PV $\leq$ 5.0meq/Kg is added per 10Kg run or 2.5ml per per 100g wet food pouch except sardine SKU.
- **Antioxidant Premix:** 100ml per 10Kg run or 1ml per 100g wet food pouch. Provides Primary Vitamin E (dl- $\alpha$ -tocopheryl) and blended organic antioxidants for enhanced oxidative stability.
- **Alginate Gel - Ca Premix:** 100g per 10Kg run. Forms gel under retort heat. Delivers additional 80mg dietary Ca per 100g wet food pouch.
- **Palatant Premix:** 100ml per 10Kg run or 1ml per 100g wet food pouch.