Chapter 1

Test 4: BOM Master Plus SKU0

Master Procurement BOM - CatCore- DogCore Raw Perishables (80 kg Production)

Scope: Aggregated raw materials for 6 CatCore SKUs x 10Kg batch each + 1 SKU0 Reference Feed × 10 kg batch + 1 DogcorePro x10Kg batch = 80 kg total production or 800 pouches of nett 100g weight. **Exclusions:** All Catcore Premixes, All DogCore powder formulation and premixes, purified water for broth (80L) (separate BOMs or supplier-handled)

Procurement Notes:

- All chicken components: Source from single poultry supplier for traceability.
- Prefer antibiotic free egg-laying hens over caged broiler hens.
- All goat components: Source from single red meat supplier for traceability
- Overage accounts for: rendering loss (frames), trimming waste, QC rejections, retention samples
- Critical tolerance items (liver): 15% overage due to bile sac removal and strict QC
- Frame mince: 30% overage for collagen rendering loss before mincing
- Fish bone meal: 15% overage due to fine powder QC
- Maintain cold chain logs for all perishables ($4\,°C$, max 24 hours storage)

Storage Requirements:

- Refrigerated perishables (chicken, goat, sardine): $4\,°C \pm 2\,°C$ immediately upon unloading and QC.
- Maintain Vendor Cold Chain Logs, Vendor Traceability, Incoming QC time-stamp
- Ensure Cold chain maintained throughout with no process without coldchain for more than 20 minutes. Record timestamps.
- Pumpkin/Spinach: Refrigerate after cooking to puree ($4\,°C$, use within 24 hours)
- Egg yolk powder: Cool, sealed, dry storage ($20\,°C$, RH $< 60\,\%$)
- Fish bone meal: Sealed container, cool, dry ($20\,°C$, RH $< 60\,\%$)

Traceability:

- Record supplier, lot number, receipt date for ALL ingredients
- Attach COAs for egg yolk powder and fish bone meal
- Log cold chain temperatures every 4 hours
- Retain batch records for minimum 2 years

Procurement Notes:

- All chicken components: Source from single poultry supplier for traceability.
- Prefer antibiotic free egg-laying hens over caged broiler hens.

- All goat/mutton components: Source from single red meat supplier for traceability
- Overage accounts for: trimming waste, QC rejections, retention samples, processing loss
- Critical tolerance items (liver): 15% overage due to bile sac removal and strict QC
- Fish bone meal: 15% overage due to fine powder QC
- Sardine SKU has no bone broth. It is in purified water.
- DogCorePro SKU is in goat bone broth.
- Maintain cold chain logs for all perishables ($4\,°$C, max 24 hours storage)

Storage Requirements:

- Refrigerated perishables (chicken, lamb, goat, sardine): $4\,°$C $\pm\,2\,°$C immediately upon unloading and QC.
- Maintain Vendor Cold Chain Logs, Vendor Traceability, Incomming QC time-stamp, in-comming coldchain logs.
- Ensure Cold chain is maintained throughout with no process without coldchain for more than 20 minutes. Record timestamps.
- Pumpkin: Refrigerate after chopping or cooking to puree ($4\,°$C, use within 24 hours)
- Egg yolk powder: Cool,sealed, dry storage ($20\,°$C, RH $< 60\,\%$)
- Fish bone meal: Sealed container, cool, dry ($20\,°$C, RH $< 60\,\%$)

Traceability:

- Record supplier, lot number, receipt date for ALL ingredients
- Attach COAs for egg yolk powder and fish bone meal
- Log cold chain temperatures every 4 hours
- Retain batch records for minimum 2 years

Table 1.1: Master Procurement BOM Plus - CatCore Perishables (60 kg + SKU0 10 kg = 70 kg Production)

Ingredient	Net Total (kg)	Overage (%)	Procurement (kg)	Notes
CHICKEN COMPONENTS				
Chicken frame with 30%neck and feet	8.250	30.00	11.0	Clean, no claws, dirt
Chicken muscle cuts	6.470	10	7.5	Trim fat, dice 1.5cm
Chicken heart	5.200	10	6.0	Trim vessels, dice
Chicken gizzard	2.740	10	3.5	Remove grit, dice
Chicken liver	1.300	15	1.5	Remove bile sac, d STRICT QC
GOAT COMPONENTS				
Goat frame with 30% trotters	9.570	30	12.0	Cleaned with no s or dirt, 3.0kg extra Core broth phase
Goat spleen	3.310	10	3.75	Remove capsul 1.5cm
Goat kidney	3.310	10	3.75	Remove core/fa 1.5cm
Goat heart	1.600	10	2.0	Trim vessels, dice
Goat muscle cuts	1.140	10	1.5	Trim fat, dice 1.5cm
Goat liver	0.460	15	0.50	Remove bile sac, d STRICT QC
MARINE COMPONENTS				
Sardine (whole)	6.310	15	7.5	Gutted, heads/tai 1.5cm
Fish bone meal	1.090	15	1.5	Pet food grade, ≤
BINDING & TEXTURE				
Whole Red Pumpkin	1.400	—	1.5	Pre-cook to puree hrs
Fresh Spinach	0.490	—	1.0	Blanch to puree, m
Egg yolk powder	1.340	—	1.5	Sealed, cool, dry
TOTAL PERISHABLES	**54.0**		**66.00**	22% avg overage