



Mission: Produce food for the consumer with excellence.
 Vision: Be the best company in the food segment for our customers.

PRODUCT SPECIFICATION

Product:	FROZEN (IQF) CHICKEN BREAST COOKED		
Product Code:	305531	Version: 11.0	Publish Date: 02/04/2013
Reviewed:	14/03/2023		
Amended items:	07.		Next review: 14/03/2025

01. Product description

Whole Chicken breast tumbled, cooked, IQF frozen and packed.

02. Register in the Agriculture Ministry SIF/DIPOA number: 0533/3300

03. Raw material and ingredients

Ingredients	%
Chicken breast skinless, boneless	80 – 84
Water	15 – 18
Mix of proteins	1 – 2
Refined Iodized Salt	<1
Sodium Polyphosphate	<1
Total	100%

03.01. Sub-components

Ingredients	Sub-components
Mix of proteins	Milk protein, lactose, soya protein, stabilizer sodium polyphosphate (E452), acidity regulator sodium citrate (E331), thickener carrageenan (E407), gelling agent potassium chloride (E508).

03.02. Additives

Number	Additive	Maximum limit established legislation	Additive function
E 452i	Sodium Polyphosphate	0,5g/100 g	Stabilizer
E 331	Sodium Citrate	<i>Quantum Satis.</i>	Acidity regulator
E 407	Carrageenan	0,5g/100 g	Thickener
E 508	Potassium Chloride	<i>Quantum Satis.</i>	Gelling agent

03.03. Declared Ingredients List

Ingredients: Chicken breast, water, salt, **lactose(milk)**, **soya** protein, **milk** protein, stabilizer sodium polyphosphate (E452), thickener carrageenan (E407), acidity regulator sodium citrate (E331), gelling agent potassium chloride (E508). DOES NOT CONTAIN GLUTEN.

Allergen Advice: For allergens see ingredients in **bold**.

04. Food allergens and intolerance data:

Ref.	Ingredient	Tick if present	Comments
01	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof. <i>Except: (a)wheat based glucose syrups including dextrose; (b)wheat based maltodextrins; (c)glucose syrups based on barley; (d)cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin.</i>	<input type="checkbox"/>	
02	Crustaceans and products thereof	<input type="checkbox"/>	
03	Eggs and products thereof	<input type="checkbox"/>	
04	Fish and products thereof <i>Except: (a)finish gelatin used as carrier for vitamin or carotenoid preparations; (b) fish gelatin or Isinglass used as fining agent in beer and wine.</i>	<input type="checkbox"/>	
05	Peanuts and products thereof	<input type="checkbox"/>	
06	Soybeans and products thereof <i>Except: (a) (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;</i>	<input checked="" type="checkbox"/>	Mix of proteins
07	Milk and products thereof (including lactose) <i>Except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;</i>	<input checked="" type="checkbox"/>	Mix of proteins
08	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts	<input type="checkbox"/>	

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	(<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin		
09	Celery and products thereof	<input type="checkbox"/>	
10	Mustard and products thereof	<input type="checkbox"/>	
11	Sesame seeds and products thereof	<input type="checkbox"/>	
12	Sulphur dioxide and sulphite at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	<input type="checkbox"/>	
13	Lupin and products thereof	<input type="checkbox"/>	
14	Molluscs and products thereof	<input type="checkbox"/>	

05. Ingredients containing GMO's or suspected to contain GMO's and Irradiation Treatment?

		Tick if present
SOY/SOY DERIVATIVES	Soy flour	<input type="checkbox"/>
	Soy protein products	<input checked="" type="checkbox"/>
	Hydrolyzed vegetable protein (Soy)	<input type="checkbox"/>
	Soy lecithin (soy derived E322)	<input type="checkbox"/>
	Soy flavoring / Soya sauce	<input type="checkbox"/>
	Soy oil	<input type="checkbox"/>
MAIZE DERIVATIVES	Maize flour	<input type="checkbox"/>
	Maize starch	<input type="checkbox"/>
	Modified maize starch	<input type="checkbox"/>
	Maize oil	<input type="checkbox"/>
	Maltodextrin / Dextrin / Dextrose	<input type="checkbox"/>

05.01. Final product :

	No	Yes
GMO Free certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Has undergone any irradiation treatment?	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Halal Certified? (raw meat)	<input type="checkbox"/>	<input checked="" type="checkbox"/>

06. Product attributes and Appearance

Shape: Chicken steam cooked

Color: creamy white .

Flavor: Chicken cooked aroma.

Texture: juicy and tender meat.





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07. Microbiological limits

	Standard
<i>Sulfite reducing clostridia</i>	<1,0x10 ¹ CFU/g
<i>Coliforms 45°C</i>	<1,0x10 ² CFU/g
<i>Staphylococcus aureus</i>	<1,0x10 ¹ CFU/g
<i>Listeria monocytogenes</i>	Absence in 25 g
<i>Listeria spp</i>	Absence in 25 g
<i>Salmonella sp</i>	Absence in 25 g
<i>Bacillus cereus</i>	<1,0x10 ² CFU/g
<i>Clostridium perfringens</i>	<1,0x10 ² CFU/g
<i>Positive Coagulase Staph Count</i>	<1,0x10 ² CFU/g
<i>E. coli</i>	<1,0x10 ¹ CFU/g

08. Chemical standard

	Standard
Water	60 - 80%
Protein	≥18%
Fat	≤3%
Salt	1,1%

09. Physical specification

Size: uncalibrated whole breast

Tolerance: There were no established standards.

10. Shelf-life: 18 months

11. Goods Surplus Management:

Customer brands products, or not, that for some reason do not meet the specification may be intended to:

- 1-Canteen of the company;
- 2-Disposal (depending of the nonconformity);
- 3-Philanthropic Institutions;
- 4-Other companies.

12. Storage and shipping

Keep frozen at -18°C. Product must be shipped in clean, sealed refrigerated containers capable of maintaining a maximum temperature of -18°C.

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13. Flowchart

CCP	Production Steps	Task
	Receiving raw material	All Raw Materials must be checked at delivery. There are checks for meat temperature (maximum 4°C), potential foreign body risks.
	↓	
	Storage	All Raw Materials have to be stored in a clean storage area and at the correct storage temperature.
	↓	
	Tumbling	The tumbling is done as indicated in the specification of production.
	↓	
	Equalization	The product remains in equalization, in a storage area with temperature control.
	↓	
	Flattener	Will be used when necessary. To give height.
	↓	
	Grill	The grill is used for seal the product.
	↓	
CCP 1 B	Cooking	The meat is cooked through a traveling oven. CCP minimum 75°C
	↓	
	Freezing	Product is freezing achieving core temperature of -18 °C.
	↓	
	Packaging	Pack into a food grade bag, hermetically sealed.
	↓	
CCP 2 P	Metal detecting	All packages are evaluated by metal detector as HACCP plan.
	↓	
	Storage	Store in cold store until required for shipment at a maximum -18°C. Hold for release.
	↓	
	Shipment	
	↓	
	Cleaning	During Production: The facility and equipment has to be kept clean. End of production: all equipment must be cleaned.

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