

	Cargill Protein Europe PRODUCT SPECIFICATION <i>Hot and Spicy Chicken Wings</i>	Version: 3 SAP Ref: 110035126 Date: 22.09.2023
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PRODUCT IDENTIFICATION

Product Name	Hot and Spicy Chicken Wings
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COUNTRY OF ORIGIN

Poland (PL30230501WE)

PRODUCT DESCRIPTION

<p>Chicken wings in a hot and spicy crispy coating, from Cargill Protein Europe approved sources. The wings are frozen. The product is inspected and labelled in accordance with current EU legislation for poultry and poultry meat products.</p>

INGREDIENTS DECLARATION

<p>Chicken Wings (83%), Wheat Flour, Rapeseed Oil, Water, Salt, Wheat Starch, Maize Starch, Rice Starch, Flavour Enhancer (E621), Raising Agents (E450, E500), Spices, Dried Vegetables (Celery, Garlic), Spice Extracts, (Chilli Extract, Garlic Extract), Colour (E160c). For allergens, including cereals containing gluten, see ingredients in bold. Warning: Although every effort has been made to remove all bones, some small pieces may remain.</p>
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PACKAGING

PRIMARY PACKAGING

Type	LDPE, pre printed bag.
Weight / Dimensions	10g tare, 320 x 289 x 30 mm
Primary Packaging Net Weight	1kg
Code System	<p>Best Before: DD.MM.YYYY (DD: Day, MM: Month, YYYY: Year) Lot No: JJJ/L1/A1 (JJJ: Julienne Date Code, L1: Processing Line, A1: Packing Line) Time: HH:MM (HH: Hour, MM: Minutes) Frozen on: DD.MM.YYYY (DD: Day, MM: Month, YYYY: Year)</p> <p>Cooking Instructions: All cooking appliances vary. The following instructions are guidelines only. For best results deep fry from frozen. Ensure piping hot and cooked throughout before serving. Remove from all packaging. Oven: 200°C for 20-25 mins. Fry: 180°C for 7-9 minutes.</p>
Barcode	5012711422045

SECONDARY PACKAGING

Type	Pre printed carton.
Weight / Dimensions	250g tare, 395 x 295 x 155 mm
Secondary Packaging Net Weight	5kg
Number of Primary Packaging	5
Number of Product Labels	None
Number of Client's Labels	None
Code System	<p>Best Before: DD. MM.YYYY (DD: Day, MM: Month, YYYY: Year) Lot No: JJJ/L1/A1/PPP (JJJ: Julienne Date Code, L1: Processing Line, A1: Packing Line, PPP: Pallet Number) Frozen on: DD.MM.YYYY: (DD: Day, MM: Month, YYYY: Year)</p>
Barcode	5012711201329

TRANSPORT PACKAGING

Pallet (Type-Dimensions/ Weight)	1200 x 1000 mm, approx. 25kg
Number of Secondary Packaging/Layer	10
Number of Layers/Pallet	11
Total of Secondary Packaging/Pallet	110
Shrink Wrapped	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO

SHELF-LIFE AND STORAGE CONDITIONS

Shelf-life from Date of Production	18 months
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Storage Temperature

-18°c. Do not refreeze after defrosting.

PROCESS FLOW DIAGRAM

Process step	Parameter	Limit
Chilled Storage		
↓		
Tumbling		
↓		
Breaded		
↓		
CCP Cooking	Product core temperature	Minimum 72°C for 2 mins
↓		
Freezing	Product core temperature	Maximum -18°C
↓		
Packing		
↓		
CCP Metal Detection	Test metal detector	Ferrous 3.0mm Non ferrous 3.5mm Stainless 4.0mm
↓		
Boxing		
↓		
Cold Storage		

* CCP - Critical Control Point

PRODUCT PHOTOGRAPH



Please note this picture is for product characterisation only. We cannot guarantee that all productions will look exactly the same.

MICROBIOLOGICAL STANDARDS

Test	Unit	Limit
TVC	CFU/g	< 10000
Total Coliforms	CFU/g	< 100
<i>E. coli</i>	CFU/g	< 100
<i>S. aureus</i>	CFU/g	< 40
<i>Listeria monocytogenes</i>	in 25 g	Absent
<i>Listeria species</i>	in 25 g	Absent
Yeast and moulds	CFU/g	< 10000
<i>Salmonella sp</i>	in 25 g	Absent

PHYSICAL STANDARDS (SIEVE/ DIMENSIONS)

Parameter	Range/Limits
N/A	N/A

* these values are for product characterisation only. We cannot guarantee that all productions will fall strictly within these limits.

BONE & FOREIGN BODY PHYSICAL STANDARDS

Foreign Bodies	Target	Standard (per 500 kg)
Feather	0	Max 2 pieces
Other Intrinsic foreign bodies	0	Blood spots/veins max 2 pieces
Other foreign body	0	None

* these values are for product characterisation only. We cannot guarantee that all productions will fall strictly within these limits.

CHEMICAL STANDARDS

Test	Unit	Target	Typical Range
Moisture	%	56	50 - 60
Protein	%	13	10.5 - 15.7
Fat	%	15	11.9 - 17.9
Salt	%	2.3	1.86 - 2.78

NUTRITIONAL TABLE

Average Results per 100 g			Remarks
Energy	990	kJ	
Energy	237	kcal	
Fat	15	grams	
of which saturates	3.2	grams	
Carbohydrates	13	grams	
of which sugars	0.4	grams	
Fibres	<0.5	grams	
Protein	13	grams	
Salt	2.32	grams	

ALLERGENS INFORMATION

Present = The ingredient contains the allergen (as ingredient, component of an ingredient, food additive or processing aid) or can contain the allergen due to carry over.

Absent = The ingredient does not contain the allergen

Allergens	Present	Absent	Source of allergen e.g. Milk present in flavouring
Cereals and Derivatives containing Gluten:	X		Wheat Flour, Wheat Starch.
Wheat	X		
Rye		X	
Oats		X	
Barley		X	
Spelt		X	
Kamut		X	
Crustaceans/Shellfish and Derivatives		X	
Eggs and Derivatives		X	
Fish and Derivatives		X	
Peanuts and Derivatives		X	
Soybeans and Derivatives		X	
Milk and Derivatives (including Lactose)		X	
Nuts and Derivatives		X	
Celery, Celeriac and Derivatives	X		
Mustard and Derivatives		X	
Sesame seeds and Derivatives		X	
Lupin and Derivatives		X	
Molluscs and Derivatives		X	
Sulphur Dioxide and Sulphites - if present, concentration mg/kg or mg/l as SO ₂		X	

INTOLERANCE INFORMATION

Ingredient/Additive	Country of Origin
Chicken	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden.
Wheat Flour	Poland
Rapeseed Oil	Austria, Belgium, Bulgaria, Croatia, Republic of Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden.
Salt	Poland, Germany.
Wheat Starch	Austria, Belgium, Italy, Hungary.
Maize Starch	Germany, Spain, Netherlands, Italy.
Spice Extract	Germany, India.
Rice Starch	Belgium
Flavour Enhancer	Indonesia, Malaysia.
E450	Czech Republic, Poland, Bosnia, Herzegovina.
E500	Czech Republic, Poland, Bosnia, Herzegovina.
Spices	Spain, Turkey, India, Brazil, Vietnam.
Celery	Poland, Spain, India.
Garlic	Poland, Spain, India.
E160c	India

SUITABLE FOR INFORMATION

Is the product suitable for?	Yes / No	Ingredient Name	Country of Origin
Vegetarians	NO	Chicken	See Above
Vegans	NO		
Lactose Intolerants	YES		
Coeliac	NO	Wheat Flour, Wheat Starch	See Above
Halal	YES		
Kosher	NO		

GM STATUS

This product has no G.M. labelling obligation according to:
 - Regulation (EC) 1829/2003 concerning Genetically modified food and feed and
 - Regulation (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms.

IRRADIATION

This product and its ingredients have no irradiated labelling obligation according to:
 - Directive (EC) 1999/2 concerning foods and food ingredients treated with ionising radiation.

REJECTION/ ACCEPTANCE ON ARRIVAL AT THE CUSTOMER

Product failing to meet the requirements detailed in this specification on arrival at the Customer will be rejected only after further discussions with the supplier, Cargill Protein Europe.

PRODUCT/ PRODUCT SPECIFICATION

This specification and all information contained within it:
 - constitutes confidential information of Cargill Protein Europe. As such it is not to be disclosed to any third party in any event without the prior written consent of Cargill;
 - has been prepared in good faith by Cargill and was accurate at the date of issue.
 - the customer acknowledges that it has been given the opportunity to review and approve its contents, which will be deemed to be accepted and agreed unless express written notice to the contrary is served upon Cargill by the customer in relation to future orders only;
 - has been issued for the sole purpose of giving the customer an approximate idea of the goods to be supplied and will not form part of any contract between Cargill and the customer.

SPECIFICATION CONTROL

Date	Version	Responsible
22.09.2023	3	Balbir Boparai

SPECIFICATION APPROVAL

On the behalf of Cargill Protein Europe



Vikki Baker
 Technical Manager

DOCUMENT CONTROL/AMENDMENT HISTORY

Document Control	
Creation Date:	07/02/2020
Revision Date:	29/03/2023
Issue No.	3
Doc No:	QMID 3.6-04
Issued By:	Balbir Boparai
Approved By:	Vikki Baker

Document Amendment History			
Date	Amendments	Comments	Amendments authorised by
07/02/20	New specification format	Reviewed by AP, BB, PC	V Baker
14/04/20	Hard Copy Un-Controlled	Reviewed by AP, BB, PC	V Baker
29/03/23	Review and Updates to	Reviewed by JM, PC.	V Baker