

BRAKES FOOD SPECIFICATION
FOR FINISHED PRODUCTS

Product Name (as declared on packaging)	Breaded Chicken Goujons	Brakes Product code	30827
Product Descriptive Name (as declared on packaging)	Chopped & shaped chicken in a golden breadcrumb coating	Brand	Brakes
Inner Pack Barcode	5024333108436	Outer Pack Barcode	05024333213826
Storage Conditions	FROZEN		

Inner Declared Quantity	Inners per outer	No. Portions per Inner	Pieces Per inner	Outer Declared Qty	Weight System	Further Information
2Kg	4	25	77	2Kgx4	Average	

Portion size	78.9g
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Ingredients List (as declared on packaging) Chicken (41%), Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Water, Rapeseed Oil, Wheat Flour, Wheat Gluten, Pea Starch, Salt, Yeast, Pea Fibre, Flavouring, Paprika, Dextrose, Sunflower Oil, Yeast Extract, Maltodextrin.
Allergy Advice: CONTAINS WHEAT GLUTEN

<u>Allergy Information</u>	<u>Contains</u>
This product contains Peanuts	No
This product contains Nuts	No
This product contains Egg	No
This product contains Fish	No
This product contains Crustaceans	No
This product contains Molluscs	No
This product contains Milk	No
This product contains Soya	Yes
This product contains Gluten from Wheat	Yes
This product contains Gluten from Rye	No
This product contains Gluten from Barley	No
This product contains Gluten from Oats	No
This product contains Gluten from Spelt	No
This product contains Gluten from Kamut	No
This product contains Sesame	No
This product contains Celery / Celeriac	No
This product contains Mustard	No
This product contains Sulphites	No
This product contains Lupin	No
This product contains Added Glutamates	No
This product contains Coal Tar / Azo Dyes	No
This product contains material derived from genetically modified ingredients	No
This product is suitable for Vegetarians	No

This product is suitable for Vegans	No
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Product Certification

Organic Certified: No	Halal Certified: No
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Nutrition	Typical values As Sold :	
	per 100g	Per serving
Energy:	959 kJ	757 kJ
Energy:	229 kcal	181 kcal
Protein:	11.9 g	9.4 g
Carbohydrate:	17.3 g	13.6 g
of which sugars:	1.7 g	1.3 g
Fat:	12.2 g	9.6 g
of which saturates:	2.0 g	1.6 g
Fibre:	1.3 g	1.0 g
Sodium:	0.24 g	0.19 g
Salt equivalent [Na x 2.5]:	0.6 g	0.5 g

Sensory Details	As delivered	As prepared
Packaging	Fully formed sealed 2kgs bags packed to correct weight. 4x2kgs into fully printed Brakes branded case sealed with health mark tape.	NA
Appearance	<p>Breaded goujons packed to 2kg in fully printed Brakes brand film bag fully sealed and coded with BBE date and production code. Then pack 4 x 2kg into fully printed Brakes branded case and sealed with EC Tape on top and plain tape on base.</p> <p>Count per bag 69 to 85 with the average count per bag 77.</p>	<ul style="list-style-type: none"> - Colour no less than 3 no greater than 5 on newlyweds colour chart. Underside may be paler with smoother coating. - Any bare patches present on coating are less than 1cm² on 7 goujons. - Maximum 3 goujon with greater than 1cm² bare patch. - The goujons consist of white breast meat coated with a good coverage of coating. - Belt marking may be visible on the lower surface. - No broken pieces - No black fryer residues - When cut, the meat is fibrous but firm and consistent creamy white colour free from pinking. - Pillowing of coating will be evident on onese of the nugget, coating integrity to be maintained. - When cut, the meat should have visible meat that is moist and succulent with a natural fibrous texture, firm with a consistent creamy white colour and free from pinking. Free from holes greater than 5mm. <p>Refer to accept/reject photo standards.</p>

Aroma	Lightly fried, savoury breadcrumb aroma from the coating with background lightly seasoned chicken. No off taints, odour or rancidity	- Lightly fried aroma with oil back note. No off taints with a lightly seasoned chicken when cut.
Flavour	N/A - product not fully cooked when sold.	- Lightly fried coating with well rounded savoury seasoned chicken flavour. - No off taints.
Texture	N/A - product not fully cooked when sold.	Frying: Light crispy coating with succulent centre. - Crisp crunchy bite from the coating that is easily dispersed in the mouth followed by a moist meat texture, General - Meat not overly dry. - No doughy layer on the base. - No bone or gristle should be present. - No oily mouth feel.

Microbiological Specification (in counts per gram, unless otherwise stated)

POULTRY AND READY MEALS A-FLASH FRIED AND VALUE ADDED MEAT AND POULTRY PRODUCTS (RAW)

Packaging Specification

Purpose of packaging component	Component	Material	Number in saleable unit	Weight (g)
Inner Packaging	Film bag	LDPE	4	25
Selling Unit Packaging	Fully Printed Case	Corrugated Board	1	421.7
Selling Unit Packaging	Label	Paper	1	0.322
Selling Unit Packaging	Tape	PP	1	1.25
Selling Unit Packaging	Tape	PP	1	1.25
Pallet packaging (pads/wrap etc)	Pallet-wrap	LDPE	1	290
Pallet packaging (pads/wrap etc)	Label	Paper	1	1.387
Pallet packaging (pads/wrap etc)	Pallet Pad	Paper Laminate	1	98

Dimensions	Brakes Saleable Unit	Outer Case
Length (mm)	670	490
Width (mm)	400	290
Height (mm)	50	173

Palletisation	Cases per Layer: 8	Layers per Pallet: 8
	Max. Pallet Height (m) 1.630	Cases per pallet: 64

Contamination Detection	All products to be passed through a suitable detection system.
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Batch Code Type	LYDDSSS
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Storage Conditions	Storage Temperature Range (°C): -24 to -18 Storage Temperature After Defrosting/Opening (°C):
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Shelf Life	Maximum Shelf Life At Manufacture: 18 months Maximum Shelf Life After Defrosting/ Opening:
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Handling/Preparation Instructions

CLAIMS / STATEMENTS

FOOD SAFETY TIPS

Although every care has been taken to remove all bones some small bones may remain.

Cooking times may vary. This is a raw product and must be cooked throughout to a minimum temperature of 75°C for 30 seconds or equivalent (or apply relevant national requirement).

RECOMMENDED COOKING METHODS

Oven cook

OVEN

OVEN COOKING GUIDELINES FROM FROZEN

Remove from packaging.

Place on a baking tray in a pre-heated fan assisted oven at 220°C/Gas Mark 7 and cook for 14 to 16 minutes.

DEEP FRY

DEEP FRYING GUIDELINES FROM FROZEN

Deep fry in hot oil at 180°C for 3 to 4 minutes

The information given above is based on details provided by the supplier. It is correct at the time of Approval and will conform to this specification until updated 14/03/14 03:25 PM

We recommend that customers always read the information appearing on the label before using the product.

For further advice, please contact Brakes Customer Service on 0845 606 9090