

 	Shandong Fengxiang Co., Ltd. (GMK Holdings Group)				
	DOCUMENT ID GMK866351098	DATE Nov 21,2024	REVISION 00	Page 1 of 8	APPROVED Zhihuan Liu
	DOCUMENT TYPE: Specification				
	<i>World's Leading Supplier of Animal Protein!</i> <i>A Source of Certainty & Morality!</i> <i>All your products are made by happy workers and made of happy birds!</i>				
TITLE: Basic product information					
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1. – SUPPLIER

Name	: Shandong Fengxiang Co., Ltd. (GMK Holdings Group)
Address	: Liumiao, Yanggu, Liaocheng City, Shandong Province, P.R. China
Health Mark Slaughterhouse	: 3700/03188
Health Mark Cooking Plant	: 3700/03476; 3700/03347; 4000/03016
Third Party Accreditations	: BRC (Grade A + Meat Supply Chain Assurance)
	: IFS (Higher Level + Unannounced Assessment)
	: ISO 9001 (Quality Management System)
	: HACCP SYSTEM CERTIFICATE
	: ISO 14001 (Environmental Management System Certificate)
	: ISO 50001 (Energy Management Certificate)
	: OHSAS 18001 (Occupational Health and Safety Management System Certificate)
	: HALAL CERTIFICATE
	: ISO 17025 (Competence of Laboratory)
	: McDonald's Supplier Quality Management Certificate (SQMS)
	: McDonald's Supplier Workplace Accountability (SWA)
	: McDonald's Chicken Health and Welfare
	: YUM STAR
	: 'Top Quality Prize' awarded by YUM
	: 'Good Chicken Production Award' by Compassion in World Farming (CIWF)
	: 'Top Parent Flock' awarded by Cobb-Vantress.
	: SMETA: SEDEX Member
	: GLOBAL GAP
	: NSF Global Animal Wellness (Slaughter - Poultry)

2. – PRODUCT INFORMATION

Product name	: Roasted Chicken Breast Dices, 12mm – Deep Frozen.
Product description	: Roasted skinless, boneless chicken breast fillets in 12mm dices, fully cooked, and individually quick frozen. The product conforms in every respect with the requirements of the legislation of the EU&UK.
Product code	: GMK866351098

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Brand	: Lagoumera
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Ingredient (recipe mixing bowl)	Description (source, type, grade, cut, etc.)	Country of origin
Chicken breast fillet	Sourced from chickens reared, slaughtered and processed in Fengxiang according to EU/UK accreditations and regulations on hygiene, safety and animal welfare.	China
Tapioca Starch		Thailand
Salt		China
E331		China
Dextrose		China
E500		China
D-xylose		China
Water		China
<i>Add row if needed</i>		

Are ingredients free from genetically modified organism, if 'No' please supply full details including source in ingredients specification	Yes
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Give full declared & legal ingredient list included QUID information & meat content where relevant
Ingredient declaration
Chicken breast (97%), water, salt, tapioca starch, dextrose, D-xylose, acidity regulators (E331, E500).

Raw meat equivalent (RME)	
Minimum	:125
Target	:130

Allergen Information
For allergens, including cereals containing gluten, see ingredients in bold .

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Process Flow Chart		
Steps	Process Flow	Remark
Raw Material	Chicken SBB Fillets The raw SBB fillets are checked one by one – 100% Checking to ensure each fillet is fresh and healthy, free from foreign matters, metals, feathers, blood clots, bruises, hard bone, gristle, over-scalding etc.	CCP 1
Ingredients preparation	The ingredients-mixing process was done by a fixed team. Separate duties for operation and supervision. After mixing, the brine solution was filtered by sifter and checked with magnetic rod – control of foreign matters and metals. The QC staff must check the records against the spec and confirm the accuracy before tumbling.	
Tumbling	Tumbling time: 30 minutes. RPM: 4 Vac: 95 After tumbling, the fillets have complete shape and texture. No tears and damage.	
Holding/Resting	Held in 0-4 °C holding room for 6-10 hours. In the holding process, all the meats containers are well marked with batch information. They must be covered with lids and protected from condensed water and foreign matters.	
Flattening the Fillets	Before entering the Flattening Machine, workers checked and arranged the fillets. No overlapped or folded fillets were allowed. Double checking for foreign matters, bruises, etc.	
Oven Roasting	Core temp ≥ 75 °C for 1 minute.	CCP 2
QC Checking	QC team continually check the core temperatures. QC team continually check the appearance and colour. QC team cut the fillets and check the core. No pinking/redness. Not tough or stingy. Natural fibrous.	
Pre-chilling	Surface temp about -2 to 2 °C. The fillets must be appropriately chilled - neither too hard nor too soft after chilled to prevent the generation of fines during cutting process.	
Cut into Dices	Cut with machine.	
Individually Quick Frozen	Frozen with floating IQF freezer. Core temp < -18 °C after frozen.	
Sieving	Sieved with machine.	
Visual Checking	Checking the products by QC team.	

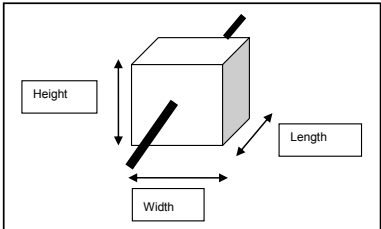
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Primary Packing	2.5 kg per bag. After sealed/weighed, QC check for seal integrity and coding accuracy.	
QA Checking	QA Checking the Net Weight. QA Checking the Seal Integrity. QA Checking the Bag Codes. QA Checking the Bag Appearance. QA Checking the Products in Bag. (Good appearance. No blood spots, no bruising. No Fines.)	
Metal Detection	FeΦ≤1.5mm, SusΦ≤1.5mm, Non-FeΦ≤2.0mm. Twice. Front & Back.	CCP 3
X-ray Machine Detection	Ceramic Ball Φ4.0mm; Sus line 0.4×5 mm Sus ballΦ0.7mm; Glass Ball Φ4.0mm	
Secondary Packing	4 bags (10 kg) per carton.	
QA Checking	QA staff check the carton appearance. The cartons must be 'clean and sound', 'flat & smooth', not 'bulky'. QA staff check the Carton Codes. The codes on the carton must be clearly, accurately and appropriately printed.	
Stacking	Stacking by robots.	
Wrapping	The pallets are wrapped with film. The cartons are protected from humidity and dirt.	
Cold Storage	Keeping at -18℃	
Sensory Evaluation.	R&D, QC and production team reheat and check the products together to confirm the products meet the standards of appearance, colour, flavour, aroma, texture etc.	
Loading to Despatch	Loading under QA supervision	

Nutritional / 100gram product			
Energy (kJ)	: 454	Energy (Kcal)	: 108
Protein	: 24g		
Carbohydrates	: 0.8g		
- Sugars	: 0.4g		
Fat (total)	: 1.1g		
- Saturated Fat	: 0.5g		
Salt	: 0.7g		

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Finished product dimension

Criteria	Standard	Tolerance
	Height: 12mm	±2mm
	Width: 12mm	±2mm
	Length: 12mm	±2mm
	Weight: N/A	

Organoleptic

Criteria	Description
Visual Appearance	Characteristic of roasted cooked chicken skinless breast fillets in cubes.
Colour	Brown/dark brown roasted surface. White/creamy meat with no internal pinking/redness.
Flavour	Fresh, pure like roasted cooked chicken breast meat. No off taste.
Aroma	Clean, typical like roasted cooked chicken breast meat. No off odour.
Texture	Firm and succulent chicken with no signs of a tough or stingy texture.
Other Descriptive Criteria	IQF

Physical Parameters

Criteria	Limits
Hard Bone	Nil
Soft Bone	Nil
Cartilage	Nil
Feathers	Nil
Blood Spots	<3 mm
Bruising	<3 mm
Freezer Burn	Nil

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Microbiological Standards

Organism	Target	Reject	Methodology	Frequency
TVC	$< 1 \times 10^2$ cfu/g	$> 1 \times 10^5$ cfu/g	GB 4789.2-2010	every lot
Coliforms	$< 1 \times 10^2$ cfu/g	$> 1 \times 10^3$ cfu/g	SN/T 1896-2007	every lot
Escherichia Coli	Absent in 25g	$> 1 \times 10^1$ cfu/g	SN/T 1896-2007	every lot
Staph. Aureus	Absent in 25g	> 50 cfu/g	GB 4789.10-2010	every lot
Salmonella sp	Absent in 25g	Present	GB 4789.4-2010	every lot
Listeria monocytogenes	Absent in 25g	Present	GB 4789.30-2010	every lot

Product Picture

After Freeze 	After Reheat 
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3. – PACKAGING / LABELLING

3.1 – PACKAGING FOR DICES

Criteria	Primary packaging	Secondary packaging
Type	Inner Packing	Outer Packing
Material	PE bag, printed.	BC corrugated cardboard carton, printed.
Colour	Blue	White

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Dimensions	320 mm x 465 mm	L 365 mm * W 267 mm * H 220 mm (ID)
Method of closure or seal	Heat sealed	Tape
Declared pack weight	2.5 kg	10 kg
Units per	NA	4 bags per carton

Packaging materials which are in direct contact with food are food grade approved.

Product Shelf life & storage condition		
Maximum shelf life	: 24	(Months)
Storage condition	: -18 or below	(°C)

3.2 – LABELLING

Labelling – Primary packaging		Labelling – Secondary packaging	
Each packaging has the following information on:		Each packaging has the following information on:	
- Product name	Y	- Product name	Y
- Product code	Y	- Product code	Y
- Lot number	Y	- Lot number	Y
- Product weight/ dimension	Y	- Product weight/ dimension	Y
- Packaging weight	Y	- Packaging weight	Y
- Production date	Y	- Production date	Y
- Best before date	Y	- Best before date	Y
- Ingredient declaration	Y	- Ingredient declaration	Y
- Storage condition	Y	- Storage condition	Y
- Health mark code	Y	- Health mark code	Y
Indicate 'Y' for Yes or 'N' for No			

4. – ALLERGEN INFORMATION

+ = contains		- = free from		? = may contain traces, or unknown	
01	Milk protein	-	19	Peanuts	-
02	Lactose	-	20	Peanut oil	-
03	Eggs	-	21	Sesame	-
04	Soya protein	-	22	Sesame oil	-

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05	Soya lecithin	-	23	Glutamate	-
06	Gluten	-	24	Sulphite (E220 - E228)	-
07	Wheat	-	25	Coriander	-
08	Rye	-	26	Celery	-
09	Beef	-	27	Carrot	-
10	Pork	-	28	Lupin	-
11	Chicken	+	29	Mustard	-
12	Fish	-	30		
13	Shellfish and crustaceans	-	31		
14	Maize	-	32		
15	Cocoa	-	33		
16	Legumes /pulses		34		
17	Nuts	-	35		
18	Nut oil	-	36		

5. – SUITABILITY

Suitability		
01	Suitable for vegetarians	No
02	Suitable for HALAL	Yes
03	Free from peanuts	Yes
04	Free from GMO	Yes

6. – Supply Warranty

Name

Zhihuan Liu

Signature



Position

VP for Food Safety, System Compliance and Animal Welfare

Supplier Factory Name

Shandong Fengxiang Co., Ltd. (GMK Holdings Group)

Date

Nov 21st, 2024.