



# COMMERCIAL SPECIFICATION

## NGB-13

CS 218929

Last Update: 20/04/2021

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### 1 - PRODUCT IDENTIFICATION

**Product Name:** FROZEN BATTERED COOKED CHICKEN NUGGETS  
**Product Code:** 218929  
**Packaging:** 10 X 1,00 KG = 10,00 KG/CX  
**Family:** Reformed and coated products  
**Brand:** SEARA  
**EAN13:** 7894904218929 **DUM14:** 17894904218926

### 2 - PRODUCT REFERENCE

\* The picture is only a reference of the product.



### 3 - INGREDIENTS

Chicken meat (44%), water, vegetable oils (cottonseed and; or sunflower and; or rice), fortified WHEAT flour with iron and folic acid, maize flour, starch, potassium chloride (E508), raising agents (E450i, E500ii), salt, pepper, dextrose. May contain rey, barley, oats and soya.

### 4 - SHELF-LIFE AND STORAGE CONDITIONS

**Shelf-life from production date:** 545 Day(s)  
**Storage temperature (°C):** -18 Or colder

### 5 - PROCESS OUTLINE

Chopped and shaped chicken meat, blended with a brine mix and formed into specific nuggets shape. The formed shapes are coated (Milkwash, breadier and tempura batter), flash fried, cooked (CCP), frozen (IQF), metal detector (CCP), and packaged.

This product is suitable for Halal dietary

### 6 - COOKING METHOD

**In fryer:**

Pre heat oil until 180°C. Place products from frozen and fry for 3 to 4 minutes

**In oven:**

Pre heat oven until 200°C. Place product from frozen on a tray and bake for 20 to 30 minutes

**In microwave:**

N/A



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### 7 - PACKAGING

#### 7.1 - Primary Packaging

Code PP: 493345

Type: Blend with low density polythene and linear low density polythene oxybiodegrada

Dimensions (mm): N/A

Packaging Weight (kg): 0.0194400

Thickness (each side) (microns): 100

Code Label PP: 0

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of pieces :		Variable	
Primary packaging net weight (kg):	1.000	1.000	1.000

Note: N/A

#### 7.2 - Secondary Packaging

Code SP: 889903

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 300 x 250

Packaging Weight (kg): 0.4800000

Number of seal: 2

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: NO

Closure: Scotch tape

Code Label SP: 493348

	<u>Min</u>	<u>Standard</u>	<u>Max</u>
Number of primary packaging:	10	10	10
Net weight(kg):	10.000		10.000

Internally Printed: NO

#### 7.3 - Palletizing

How the product will be loaded onto containers? ☐ Not Palletized ☒ Palletized

Net Weight (Kg): 900.00

Layer: 9

Case per layer: 10

Total: 90

Stretched: YES

### 8 - ALLERGENS LIST

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

CEREALS AND DERIVATIVES CONTAINING GLUTEN

☒☐

Wheat flour

BARLEY AND DERIVATIVES

☒☐

Cross contamination in the wheat field

CELERY, CELERIAC AND DERIVATIVES

☐☒

CRUSTACEANS/SHELLFISH AND DERIVATIVES

☐☒

EGGS AND DERIVATIVES

☐☒

FISH AND DERIVATIVES

☐☒





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GLUTEN	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat flour
LUPINE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MILK AND DERIVATIVES (INCLUDING LACTOSE)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MOLLUSCS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MUSTARD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
WALNUTS (JUGLANS SPP.)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
OATS AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cross contamination in the wheat field
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
RYE AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cross contamination in the wheat field
SEAFOOD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SESAME SEED AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SOYBEANS AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	cross contamination in wheat field
WHEAT AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wheat flour
ANY OTHER ALLERGEN THAT WAS NOT MENTIONED?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SULPHUR DIOXIDE AND SULPHITES - IF PRESENT, CONCENTRATION MG/KG OR MG/L AS SO2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
IS THERE ANY HANDLING OF ALLERGENS, EVEN IT IS NOT A PRODUCT INGREDIENT?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

### 9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	n	c	m	Exp	M	Exp
Salmonella spp (25g)	-					Absence	
Aerobiums Mesophylos (TVC) (CFU/g)	UFC/G					5,0x10	3
Total coliforms (CFU/g)	UFC/G					5,0x10	1
E. coli (CFU/g)	UFC/G					<2,0x10	1
Yeast and Mould (CFU/g)	UFC/G					2,0x10	2
Staphylococcus Coagulase Positive (CFU/g)	UFC/G					1,0x10	1
Listeria monocytogenes (25g)	-					Absence	

### 10 - ACCEPTANCE CRITERIA

Characteristic	Unit	Min	Standard	Max
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### 11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
Ash	%			3,0
pH	-	6,00		7,00
Protein	%	10,5		14,5
Fat	%			11,00
Humidity ( reference value )	%	60,00		66,00
Salt	%	-		0,8

Reference values.

Chemical Analysis do not constitute a rejection. Levels shall be trended and monitored.

### 12 - NUTRITIONAL TABLE

Portion: 100g

	Amount	%VD*
Energy Value (Kcal)	187	-
Energy Value (KJ)	780	-
Total Fat (g)	9,0	-
Saturated Fat (g)	2,1	-
Carbohydrates (g)	16	-
Nonreducing sugars expressed as sacarose (g)	0,1	-



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Protein (g)	11	-
salt (g)	0,34	-



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Code: PA.FEM-PP.0152  
Vs. 0

Description:  
ADHESION FAIL - ACCEPTABLE

Falha de adesão – máximo aceitável 1 lado soltando  
Adhesion fail – acceptable 1 side ont adhered to the meat



Code: PA.FEM-PP.0153  
Vs. 0

Description:  
MEAT APPEARANCE - STANDARD

Aparência da carne – padrão  
Meat appearance - standard





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### Packaging Photos

Code: PA.EMP-EP.0009  
Vs. 1

Description:  
NGB-13 - PRIMARY PACKING



Code: PA.EMP-EP.0021  
Vs. 0

Description:  
NGB-13 - PRIMARY PACKING BACK







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Code: Vs.  
PA.EMP-EP.0022 1

Description:  
NGB-13 - 10 X 1,00 KG = 10,00 KG/CX - PACKING IN BOX



Code: Vs.  
PA.EMP-EP.0023 0

Description:  
NGB-13 - BOX





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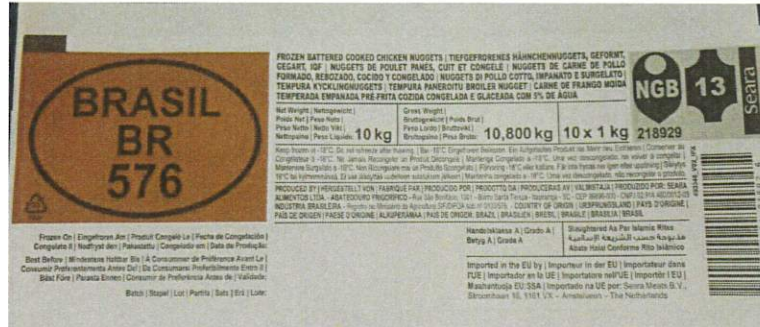
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Code: PA.EMP-EP.0037  
Vs. 0

Description:  
NGB-13 - LABEL



Code: PA.FEM-EP.0106  
Vs. 0

Description:  
PALLETIZING 10KG BOX







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### 14 - PRODUCT/PRODUCT SPECIFICATION

This specification and all information contained within it:

- Constitutes confidential information of Seara Alimentos. As such it is not to be disclosed to any third party in any event without prior written consent of Seara Alimentos;
  - Has been prepared in good faith by Seara Alimentos and was accurate at the date of issue.
- The customer acknowledges that it has been given the opportunity to review and approve its contents, that will be deemed to be accepted and agreed unless express written notice to the contrary is served upon Seara Alimentos 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 Seara Alimentos and the customer.

### 15 - CONTACTS

Name	Position
Anderson J. Poloni	R&D Food Processed Products
Helena Mariko Oshiro	R&D Raw and Seasoned Products