



Commercial Technical Data Sheet

3009

Research & Development
 Document: CTDS
 Date_Rev.: 01/09/2022_04
 Issue Date: 22/06/2018
 Review Date: 15/09/2022
 Review: 04

Label Name: Frozen Chicken Skinless Bonelles Half Breast Without Innerfillet

Unit/Registry Number (MAPA):
 Sete Lagoas - SL (1014) Soledade - RS (1023)
 Itapejara do Oeste - IO (1016) Pato Branco - PB (1019)

Shelf life (days): **Trademark:** **NCM:**

Market: **Destiny:**

Storage/Distribution Temperature: Frozen -18°C or less Frozen -12°C or less Cooled 0° to 4°C

Safe use/ Preparation Orientations: Keep frozen at -18°C. Once defrosted, do not refreeze (not in label).

Target Audience:

Susceptible Population:

Distribution:

Net Weight (Kg): **Gross Weight (kg):**

Primary Package Languages: **Label Languages:**

Product Description:

Piece Weight: Yes No

Weight Range (g): **Average weight (g):**

Ingredients List:

Allergens Information:

Does this product contain or may contain these ingredients?	Contain	May contain	Does Not Contain	Which ingredient?	Where/How/Why it may be found?
*Cereals containing gluten (wheat, rye, oats, etc.)			X		
*Crustaceans and derivatives			X		
*Eggs and eggs products			X		
*Fish and derivatives			X		
*Peanuts and derivatives			X		
*Soy and derivatives			X		
*Milk of all species of mammalian animals			X		
***Celery and derivatives			X		
***Mustard and derivatives			X		
***Sesame and derivatives			X		
***Sulfur dioxide and sulphites (bigger than 10 ppm)			X		
***Lupin and derivatives			X		
***Molluscs and derivatives			X		
*Almonds and derivatives			X		
*Hazelnuts and derivatives			X		
*Cashew and derivatives			X		
*Brazil nut or chestnut and derivatives			X		
*Macadamia nuts and derivatives			X		
*Walnuts and derivatives			X		
*Pecan nut and derivatives			X		
*Pistachio nuts and derivatives			X		
**Pine nuts and derivatives			X		
**Chestnuts and derivatives			X		
**Natural Latex and derivatives			X		

Obs.:

Contain = present in the formulation

May contain = present in the production line, without internal cross contamination control procedures

Does not contain = not present in the formulation and if present in the production line, internal procedures guarantee non-cross contamination

* Resolução ANVISA/RDC Nº 727 de 01/07/2022 e Diretiva 2007/68/CE e Regulamento 1169/2011/EU.

** Resolução ANVISA/RDC Nº 727 de 01/07/2022

*** Directiva 2007/68/CE and Regulation 1169/2011/EU.

Packaging Description:

Primary packaging is printed polyethylene film or bag containing product information, with automatic or manual assembly. The packages are packed in secondary packaging cardboard box that receives external label of identification. After freezing, this box receives it's cover and it is wrapped in a thermo shrink film.

Sealing:

Automatic or manual

Primary Package				
Barcode	Name	Dimensions WxLxT (mm)	Tare weight (g)	Quantity
7898506326426	Film	560 x 330 x 0.06	11	6
	Bag	265 x 330 x 0.06	11	6
	Hot Stamping Tape	35 x 0.02 x 0.012	na	0,02(m)

Secondary Package				
Barcode	Name	Dimensions WxLxT (mm)	Tare weight (g)	Quantity
17898506326423	Bottom	475 x 300 x 120	195	1
	Cover	492 x 310 x 120	155	1
	Label	140 x 50	1	1
	Sealing Label	130 x 50	1	2
	Shrink film	650 x 0.0021	30	1

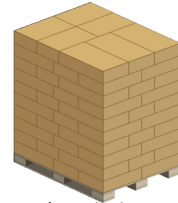
Printed Information:

Primary pack: DD/MM/AAAA DD/MM/AAAA XXXXXX	Secondary pack: DD/MM/AAAA DD/MM/AAAA
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Palletized Loading:

- With mooring
 Columnar
 Mixed (from 4th layer with mooring)
 Jumbo box
 In Block

Layer (box):	7
Number of layers (box):	15
Cartons per Pallet :	105
Pallet Net Weight (t):	1260



- Pallet type: One Way Smoked Non smoked *PBR se for exigência de cliente*
 Market requirement:
 Acceptable pallet stacking (storage) : No Yes, maximum 2 pallets

Break bulk:

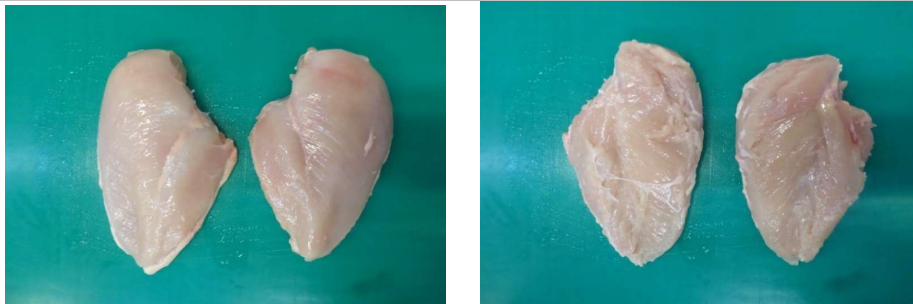
Cartons:	na
Net weight (t):	na

Transportation:

Type of transportation:	Container
N° Pallets:	21
N° Cartons:	variable
Total Net Weight (t):	27
Acceptable pallet stacking:	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes, maximum 2 pallets

OBS. Transportation with temperature control which attends the product temperature.

Standard Photos - Product



Standard Photos - Package, distribution and labelling





*Illustrative image. The number of layers will change according to loading.



Microbiological Standard							
	n	c	m	M	Reference		
<i>Salmonella Typhimurium monofásica 1,4,[5],12:i</i>	5	0	0	-	Official Letter N.º 1/2019 (CE) N.º 1441/2007 and União Europeia (CE) N.º 2073/2005		
<i>Salmonella Enteritidis /25g</i>	5	0	0	-			
<i>Salmonella Typhimurium/25g</i>	5	0	0	-			
<i>Escherichia Coli/g</i>	5	3	5 x 10 ²	5 x 10 ³	RDC nº 724 e IN nº 161 (2022)		
<i>Aerobic mesophiles/g</i>	5	3	1 x 10 ⁵	1 x 10 ⁶	RDC nº 724 e IN nº 161 (2022)		
Chemical Physical Standard							
	E/U	Minimum	Maximum	Reference or Measurement Method			
pH	-	5.8	6.7	FML.P&D.014 Parameter form for continuous monitoring of shelf life			
Sensory Standard							
	Standard			Reference or Evaluation Method			
Color	Characteristic			FML.P&D.011 Quali-Quantitative Descriptive Profile Form			
Odor	Characteristic			FML.P&D.011 Quali-Quantitative Descriptive Profile Form			
Quality Standard							
Chicken half breast							
Standard	E/U	Minimum	Maximum	Standard	E/U	Minimum	Maximum
Side fat (up to 6mm width x 40mm)	100 pieces	0	6 pieces	Foreign materials	100 pieces	0	0
Loose fat	100 pieces	0	0	Pellicle	100 pieces	0	4 pieces
Neck fat	100 pieces	0	0	Scald excess	100 pieces	0	0
Skin	100 pieces	0	0	Superficial scald	100 pieces	0	4 pieces
Unnecessary superficial cut ≤ 20mm	100 pieces	0	4 pieces	Artery with blood	100 pieces	0	6 pieces
Bruises > 10mm	100 pieces	0	0	Medallion	100 pieces	0	0
Bruises ≤ 10mm (Just one bruise per	100 pieces	0	2 pieces	Inner fillet	100 pieces	0	0
Blood spots	100 pieces	0	0	Bile	100 pieces	0	0
Dewlap and trachea	100 pieces	0	0	Feathers	100 pieces	0	0
Cartilage ≤ 10mm	100 pieces	0	1 piece	Bones < 6mm	100 pieces	0	1 piece
Cartilage > 10mm	100 pieces	0	0	Bones 6 to 13mm	100 pieces	0	0
Non-standard cut (side cut) >20mm	100 pieces	0	3 pieces	Bones > 13mm	100 pieces	0	0
Non-standard cut (unnatural shape)	100 pieces	0	2 pieces				
Nutritional Information - Portion of 100g - As sold							
	Amount per Serving			Daily Value (%DV)			
Energy	105kcal / 441kJ			Not applicable			
Fat	1g			Not applicable			
Saturated fat	0g			Not applicable			
Carbohydrates	0g			Not applicable			
Sugars	0g			Not applicable			
Protein	24g			Not applicable			
Salt	130mg			Not applicable			

*% Daily Values are based on a 2000 calorie diet.

**VD not established.

Abbreviations:

E/U: Evaluation Unit

PB: Pato Branco

SL: Sete Lagoas

IO: Itapejara d'Oeste

SO: Soledade

CFU/g: Colony forming units per gram

m: limit that, in a three-class plan, separates "Acceptable Quality" sample units from those of "Intermediate Quality" and that, in a two-class plan, separates "Acceptable Quality" sample units from those of "Unacceptable Quality";

M: limit that, in a three-class plan, separates sample units of "Intermediate Quality" from those of "Unacceptable Quality";

IN: Normative instruction

ANVISA: National Sanitary Surveillance

RDC: Resolution of The Board

PRO: Production Date

EXP: Expiry Date

L: Lot

n: number of sample units to be collected randomly from the same batch and analyzed individually

c: indication of the number of sample units tolerated with intermediate quality

Comments:

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History of Alterations

Review - Date	Requester	Department	Alteration Description
01 - 22/06/2018	Fernando Altenhofen / Janaina Cousseau	Trading / P&D	Review of packages and quality standards for cartilage, bones and changed the shelf life of product.
02 - 15/10/2018	Fernando A./ José Stringari/ Marcelo O./ Cristian B.	Trading/ Factory/ R&D/ Quality	Change of base for quality avaluations (on 100 pieces) and review of quality standards for artery and bones.
03 - 19/08/2022	Jéssica Rocha	R&D	Review of document version, review of primary package and version of label. Review microbiological standard.
04 - 16/09/2022	Anne Spenassatto	R&D	Review of document version, standard photos - Package, distribution and labelling - and microbiological standard.

Responsible:

Jéssica Rocha	Anne Spenassatto		
R&D Analyst	R&D Analyst		