



COMMERCIAL SPECIFICATION

SNF106

CS 27267

Last Update: 30/01/2020

Nº/Version: 1

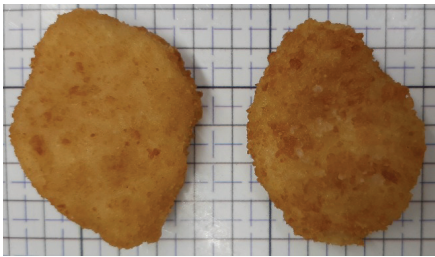
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1 - PRODUCT IDENTIFICATION

Product Name: N/A
Product Code: 27267
Packaging: 10 X 0,90 KG = 9,00 KG/CX
Family: Reformed and coated products
Brand: SEARA
EAN13: 7894904217564 **DUM14:** 17894904217561

2 - PRODUCT REFERENCE

* The picture is only a reference of the product.



3 - INGREDIENTS

Spanish:
Carne de pollo, agua, piel de pollo, harina de trigo fortificada, aceite de girasol, almidón de mandioca, sal, proteína de soja, vinagre, cebolla, harina de maíz, levadura, ajo, pimienta blanca, estabilizantes: pirofosfato disódico y tripolifosfato de sodio, resaltador de sabor glutamato monosódico, aromatizantes naturales (romero y pimienta), espesantes carragenina.

English:
Chicken meat, water, chicken skin, fortified wheat flour, sunflower oil, cassava starch, salt, soy protein, vinegar, onion, corn flour, yeast, garlic, white pepper, stabilizers: disodium pyrophosphate and tripolyphosphate sodium, monosodium glutamate flavor enhancer, natural flavorings (romero and pepper), thickener, carrageenan.

4 - SHELF-LIFE AND STORAGE CONDITIONS

Shelf-life from production date: 365 Day(s)
Storage temperature: -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, Batter Tempura and Breader), flash fried, cooked (CCP), frozen (IQF), metal detector (CCP), and packaged.

6 - COOKING METHOD

In fryer:

Air fryer

1. Preheat the Air Fryer for 5 minutes at a temperature of 200°C
2. Place Seara nuggets on the tray
3. Fry for 10 to 12 minutes. Remove from the Air Fryer and serve.

In oven:

Electric oven

1. Preheat the oven for 10 minutes at medium temperature (200°C)
2. Place Seara nuggets on the tray
3. Bake 15 minutes or until golden brown

Conventional oven

1. Preheat the oven for 10 minutes at medium temperature (200°C)
2. Place Seara nuggets on the tray
3. Bake 12 to 14 minutes on each side or until golden brown.

In microwave:

N/A



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7 - PACKAGING

7.1 - Primary Packaging

Code PP: 542129

Type: PEBD/PA/PEBD (printed packaging)

Dimensions (mm): N/A

Packaging Weight (kg): 0.0120000

Thickness (each side) (microns): 60

Number of pieces : N/A

Code Label PP: N/A

Primary packaging net weight (kg): 0.900

Note: N/A

7.2 - Secondary Packaging

Code SP: 714771

Type: Corrugated Cardboard Box

Dimensions (mm): 400 x 300 x 273

Packaging Weight (kg): 1.1520000

Number of primary packaging: 10 X 0,90 KG = 9,00 KG/CX

Number of seal: 1

Number of product's labels: 1

Number of client's labels: 0

Shrink-packed: NO

Closure: Scotch tape

Code Label SP: 542131

Internally Printed: NO

7.3 - Palletizing

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

Net Weight (Kg): 630.00

Layer: 7

Case per layer: 10

Total: 70

Stretched: NO

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	X		Flour
BARLEY AND DERIVATIVES		X	Cross contamination in the wheat field
CELERY, CELERIAC AND DERIVATIVES		X	
CRUSTACEANS/SHELLFISH AND DERIVATIVES		X	
EGGS AND DERIVATIVES		X	
FISH AND DERIVATIVES		X	
GLUTEN	X		Flour
LUPIN AND DERIVATIVES		X	
MILK AND DERIVATIVES (INCLUDING LACTOSE)		X	



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MOLLUSCS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
MUSTARD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
NUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
OATS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cross contamination in the wheat field
PEANUTS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
RYE AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cross contamination in the wheat field
SEAFOOD AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SESAME SEEDS AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SOYBEANS AND DERIVATIVES	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Protein
WHEAT AND DERIVATIVES	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
ANY OTHER ALLERGEN THAT WAS NOT MENTIONED?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	Standard	Exp
Salmonella spp (25g)	-	Absent	
Aerobiums Mesophylos (TVC) (CFU/g)	UFC/G	5,0x10	3
Clostridium perfringens	UFC/G	1,0x10	2
Total coliforms	UFC/G	1,0x10	2
E. coli O157:H7 (25g)	UFC/G	Absent	
Staphilococcus Coagulase Positive (CFU/g)	UFC/G	5,0x10	1
Listeria monocytogenes (25g)	-	Absent	

11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
Ash	%			3,00
Fat Content	%	10,6		13,0
Protein Content	%	10,00		
HUMIDITY CONTENT	%	56,9		62,3
Salt	%	1,12		1,5

Reference values.

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

12 - NUTRITIONAL TABLE

Average results per portion (100g)

Energy Value (Kcal)	268
Carbohydrates (g)	18
Protein (g)	16
Total Fat (g)	15
Saturated Fat (g)	4,2
Fibers (g)	1,7
Sodium (mg)	631
Trans fat (g)	0,0
Energy Value (KJ)	1126



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13 - PICTURES

Pictures for illustrative purposes.

Packaging Photos

Code: IN.EMP-EP.0031
Vs. 0

Description:



Code: IN.EMP-EP.0032
Vs. 0

Description:





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IN.EMP-EP.0033 0

Description:



Code: Vs.
IN.EMP-EP.0034 0

Description:





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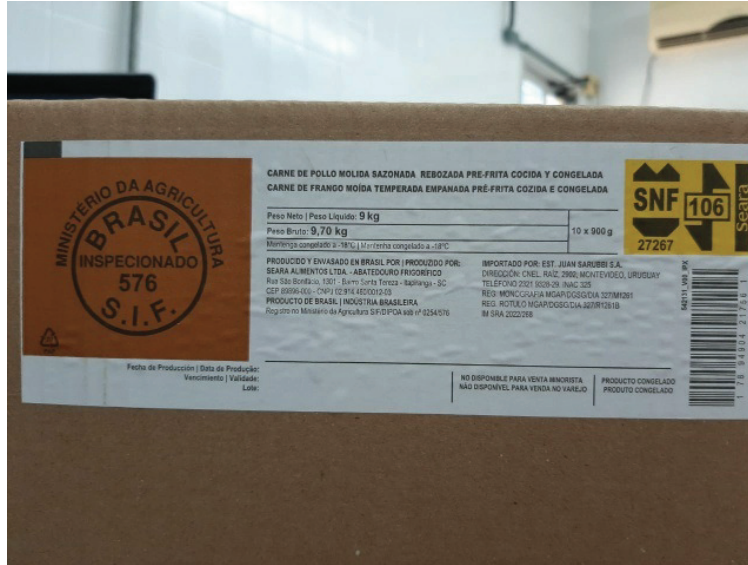
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Code: IN.EMP-EP.0035
Vs. 0

Description:



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
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