



# COMMERCIAL SPECIFICATION

## STK-76

CS 223579

Last Update: 03/02/2020

Nº/Version: 1

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### 1 - PRODUCT IDENTIFICATION

**Product Name:** N/A  
**Product Code:** 223579  
**Packaging:** 4 X 2,50 KG = 10,00 KG/CX  
**Family:** Reformed and coated products  
**Brand:** LEBON  
**EAN13:** 7894904084432      **DUM14:** 17894904084439

### 2 - PRODUCT REFERENCE

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



### 3 - INGREDIENTS

Spanish:  
Carne de pollo, agua, harina de trigo fortificada, piel de pollo, aceite de algodón, proteína de soja, alminón de mandioca, sal, harina de maiz, azúcar, cebolla, pimienta blanca, ajo, estabilizantes: pirofosfato sidólico y tripolifosfato de sodio, resaltador de sabor glutamato monosódico, aromatizantes naturales (romero, pimienta, ajo y cebolla), colorantes: carmín cochonilla y annatto, espesante carragenina.

English:  
Chicken meat, water, fortified wheat flour, chicken skin, cotton oil, soy protein, cassava alminon, salt, cornmeal, sugar, onion, white pepper, garlic, stabilizers: sodium pyrophosphate and sodium tripolyphosphate, highlighter of monosodium glutamate flavor, natural flavoring (rosemary, pepper, garlic and onion), colorants: cochonilla carmine and annatto, carrageenan thickener.

### 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 (meat and skin), blended with a brine mix and formed into specific steak shape. The formed shape is coated (Predust, Batter and Breader), flash fried, cooked (CCP), frozen (IQF), metal detector (CCP) and packaged.

### 6 - COOKING METHOD

#### In fryer:

1. In a pan, place a tablespoon of oil and heat at medium temperature (180°C)
2. Cook the frozen Lebon Chicken Steak approximately 3 to 4 minutes on each side to brown evenly.
3. Remove from the pan and place on a tray are absorbent paper to remove excess oil.

#### In oven:

Conventional oven:

1. Preheat the oven for 10 minutes at high temperature (200°C).
2. Place the frozen Lebon Chicken Steak on the tray and bake approximately 12 minutes on each side
3. Remove from oven and serve

#### In microwave:

N/A



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### 7 - PACKAGING

#### 7.1 - Primary Packaging

Code PP: 8217

Type: PEBD/PA/PEBD (printed packaging)

Dimensions (mm): N/A

Packaging Weight (kg): 0.0150000

Thickness (each side) (microns): 60

Number of pieces : 25

Code Label PP: N/A

Primary packaging net weight (kg): 2.500

Note: N/A

#### 7.2 - Secondary Packaging

Code SP: 8929

Type: Corrugated Cardboard Box

Dimensions (mm): 375 x 280 x 250

Packaging Weight (kg): 0.5164380

Number of primary packaging: 4 X 2,50 KG = 10,00 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: 543018

Internally Printed: NO

#### 7.3 - Palletizing

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

Net Weight (Kg): 689.50

Layer: 7

Case per layer: 10

Total: 70

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	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	Cross contamination in the factory



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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"/>	We have handling of other allergens in the factory, but our allergen policy doesn't allow the cross contamination.

## 9 - MICROBIOLOGICAL STANDARDS

Microorganism	Unit	Standard	Exp
L. monocytogenes	UFC/G	Absent	
Salmonella spp (25g)	-	Absent	
Coliforms 45°C	UFC/G	5,0 x 10	3
Staphylococcus Coagulase Positive (CFU/g)	UFC/G	5,0 x 10	3
Sulfite-reducing clostridia	UFC/G	3,0 x 10	3

## 11 - CHEMICAL STANDARDS

Characteristic	Unit	Min	Standard	Max
pH	-	6,00		6,60
Total Carbohydrates	%	-		30
Protein ( reference value )	%	10		-
ASH	%	1,90		2,40
Salt	%	1,00		1,40
Fat	%	10,00		15,00

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)	300
Protein (g)	13
Total Fat (g)	20
Saturated Fat (g)	7,0
Fibers (g)	1,8
Sodium (mg)	728
Trans fat (g)	0,0
Energy Value (KJ)	1260



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## 13 - PICTURES

Pictures for illustrative purposes.

### Packaging Photos

**Code:** PA.EMP-EP.0154  
**Vs.** 0

**Description:** STK-76 - PRIMARY PACKING



**Code:** PA.EMP-EP.0155  
**Vs.** 0

**Description:** STK-76 - PACKAGING IN BOX





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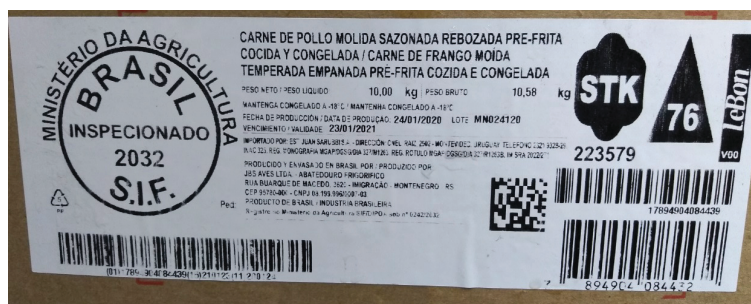
Code: PA.EMP-EP.0153  
Vs. 0

Description:  
STK-76 - BOX



Code: PA.EMP-EP.0152  
Vs. 0

Description:  
STK-76 LABEL





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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
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Helena Mariko Oshiro	R&D Raw and Seasoned Products