



**CONFIDENTIAL
PRODUCT SPECIFICATION**

ROASTED CHICKEN WHITE MEAT – 1/2" Diced – Fryer

HWF ITEM NUMBER: 63358
UPC CODE: NA
REVISION DATE: 08/20/18
SUPERSEDES DATE: NA
CATEGORY: Meats

MATERIAL REQUIREMENTS:

Name: Roasted 1/2" Diced Chicken White Meat
Physical Characteristic: Off white, typical of Cooked Chicken Meat
Taste/Aromatic Characteristic: Characteristic of fresh cooked chicken meat, no off odors.

GENERAL REQUIREMENTS:

All materials shall comply with all current applicable Federal and State pure food and drug laws, must not be adulterated or misbranded and must be free from organisms or chemicals which would make the materials unsuitable for processing. All products are manufactured under USDA inspection and under conditions in compliance with Good Manufacturing Practices of Federal USDA requirements and in a USDA HACCP approved facility.

Plant Establishment # P-17453

RAW MATERIAL DESCRIPTION:

Product is prepared from U.S.D.A. inspected fryers that were killed and dressed in accordance with applicable U.S.D.A. regulations. Raw material shall meet the requirements as specified in U.S.D.A. Meat and Poultry Regulations for chicken. Raw materials shall be wholesome with no evidence of off odors or rancidity. Product shall contain no additives.

NUTRITIONAL INFORMATION (per 100 grams):

Calories	119.7
Total fat	3.19 g
Protein	21.94 g
Saturated Fat	0.99 g
Trans Fat	< 0.10 g
Monounsaturated fat	1.41 g
Polyunsaturated fat	0.63 g
Moisture	72.37 g
Ash	1.73 g
Carbohydrates	0.8 g
Dietary Fiber	0 g
Sodium	412 mg
Calcium	4.1 mg
Cholesterol	96 mg
Potassium	287
Vitamin D	<0.55 mcg

Roasted Chicken White Meat, 1/2" Diced
Item Code 63358

Sugars	0.55 g
Fructose	<0.25 g
Glucose	<0.25 g
Maltose	< 0.25 g
Sucrose	0.55 g

Insignificant Source of Vitamin A, Vitamin C, Iron, Thiamin, Riboflavin

GUARANTY STATEMENTS:

Tip Top Poultry, Inc. products are produced within a written HACCP (Hazard Analysis Critical Control Point) Plan and under continuous USDA Inspection and meet all applicable regulatory requirements

ALLERGEN INFORMATION:

Product does not contain any known allergens

MATERIAL PROPERTIES:

Defects:

Bone/Bone Fragments	1 >1/2" maximum per 50 lb sample
Extraneous Material	2 maximum per 100 lb sample Skin – appearing as separated loose, pieces Gristle & tendons – soft inedible rubber material
Hard material	1 maximum per 100 lbs
Deep red colored portion of dices	3 maximum per 100 lbs
Dice Size	1/2" +/- 1/8"
	>3/4" maximum 5% >3/8" minimum 80% <1/4" maximum 5 %

Metal Detection:

3 mm ferrous, 3 mm non-ferrous, 3 mm stainless

CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS:

Chemical Fat (CEM) 3% Average

Chemical Moisture (CEM) 79% max

Microbiological:

Total Plate Count	50,000 cfu/g maximum
Coliforms	100 cfu/g maximum
E. coli	10 cfu/g maximum
Salmonella	Negative in 375 grams
Staph Coagulase Positive	10 cfu/g maximum
Listeria	Negative in 125 grams

All required pathogen testing will only be performed by Tip Top Poultry or a third-party laboratory on Tip Top Poultry's behalf prior to shipment to verify that Product meets the requirements as specified. If further testing is needed, samples will be sent to a mutually agreed upon 3rd party lab for testing prior to shipment to the Purchaser. Purchaser will not test for pathogens after Product is received.

PRODUCT LABELING:

Label Declaration: *Roasted Chicken White Meat, 1/2" Diced*

Ingredients: Chicken White meat, water, salt and sodium phosphates

Brand: H Walker Foods Brand with CFS Bar code

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Item Code 63358

Lot Code Explanation: *mm/dd/yy – lot number (1, 2, 3, or 4)*

Lot code is printed on the bar code label

Each container shall be properly and clearly labeled indicating the manufacturer's name and location, net weight, customer item code number, USDA inspection legend, and the date of manufacture. The lot number shall appear on the label and bill of lading.

PACKAGING:

Form: Box / Bag

Construction: RSC/ Sealed film

No staples, wire ties, or reinforced tape are allowed to secure the bags. Open end of bag is folded under.

Net Weight: 10 lbs – 2 x 5 lbs.

Case Cube: 0.46

Case Dimensions: 17.56" x 9.81" x 4.62"

Pallet Configuration: 10 cases per layer, 14 layers high, 140 cases per pallet

GMO STATEMENT

Chicken meat is not genetically modified through laboratory methods, but live birds are selectively bred through normal life cycles. Live birds may be fed grain that is genetically modified

SHIPPING:

Product is shipped in clean, insulated, and mechanically refrigerated transportation equipment that has been pre-chilled. Each pallet will be shrink-wrapped.

SHELF LIFE:

Location: Freezer, 0 degrees F. or below

Shelf Life: 12 months / 365 days