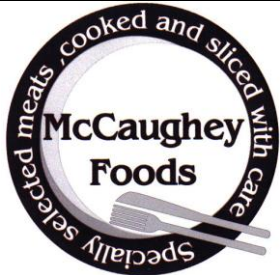



Product Code: SF086DI12 Rev No: 02 Issue Date: 11/08/2025 Issued By: Blinne Treanor Approved by: M McCaughey	Product Data Sheet For: IQF Roasted Diced Chicken 12mm	
	Customer: All Customers	
Supplied by: McCaughey Foods, Returvagen 5, 435 33 Molnlycke Tel: 00353429743744 Fax: 00353429743248 E-mail: Qualityb@mccaugheyfoods.com mairead@mccaugheyfoods.com		
Company Contact : Commercial/Emergency Contact : Mairead McCaughey +353866055156 Technical : Annmarie McQuillan/Ailish Gleeson 00353429743744 Blinne Treanor +353877421911		
Product description: Roast Diced frozen 12mm Cooked Chicken Fillet. Product is fully cooked ready to eat. Process Description: Raw Material Intake – Storage – Tempering - Debox – Batch Make-up – Cook -roasted (CCP1: Minimum of 76°C x 19 Seconds) – Cooling (CCP 1): Chilled to <3°C within 270 Minutes) – Slicing chicken – Frozen IQF Chicken -Transfer to bagger weigher- Pack into Food Grade bags — Metal Detection (: <1kg:2.0Fe, 3.0 Non-Fe, 4.00 St. Steel,) – Labelling - Boxing –frozen storage - Dispatch. GMO-statement: The product and its components require no GMO labelling according to regulation no. 1830/2003/EC Remarks/Ref.: The product complies with all EU, UK & Swedish food regulations and is free from any foreign matter. After thawing the shelf life of the product will be decreased.		
Ingredients: Chicken, Water, Salt, Stabilisers: E451, Glucose Syrup, Starch, Dextrose, Natural Flavour. QUID Made with 105g Raw Chicken per 100g finished product. <div style="text-align: center;">  </div>		
COO: EU Chicken		
Allergen declaration: For allergens see ingredients in Bold – No Allergens		
Microbiological Standards (Start of Life)	Target CFU/g	Maximum Allowable CFU/g
Total Plate Count Enterobacteriaceae E Coli Staph aureus Salmonella Listeria monocytogenes	<100,000 <100 <20 <20 Absent in 25g Absent in 25g	≥10,000,000 >10,000 ≥100 >100 Detected in 25g Detected in 25g
		Nutritional value (theoretical):
		[/100g]
		Energy: 472 [kJ] 112 [kcal] Fat: 1.9 [g] of which saturates: 0.65 [g] Carbohydrate: 0.1 [g] of which sugars : 0.5 [g] Fibre <0.1 [g] Protein 23.2 [g] Sodium 0.39 [g] Salt 0.98 [g]

Allergen ALBA data: + = present; - = not present (* requires labelling according to Directive No. 2003/89/EC; if present)									
1. Milk protein*	-	8. Shellfish/crustaceans	-	15. Sulphite (E220-E228)*	-	21. Cacao	-	28. Beef	-
2. Lactose*	-	9. Nuts*	-	16. Celery*	-	22. Pulses	-	29. Pork	-
3. Egg*	-	10. Nut oil*	-	17. Lupine*	-	23. Glutamates	-	30. Chicken	+
4. Soy protein*	-	11. Peanuts*	-	18. Mustard*	-	24. Coriander	-	31. Lamb	-
5. Soy lecithin*	-	12. Peanut oil*	-	19. Mollusc*	-	25. Carrot	-		
6. Gluten*	-	13. Sesame*	-	20. Maize		26. Wheat	-		
7. Fish*		14. Sesame oil*				27. Rye	-		

Allergens on site: Wheat Gluten, Milk,

Suitability Data:

Is this product Suitable for:	YES/NO	Suitable for:	YES/NO
Ovo-lacto Vegetarians	NO	Is this product GMO free	YES
Vegans	NO	Has this product been Irradiated	NO
Coeliacs:	NO		
Kosher Approved (Certified)	NO		
Kosher Diet	NO		
Halal Approved (Certified)	YES		
HALAL Diet	YES		

Packaging:

Food Contact Packaging: Food Grade Blue Bags.



PE Blue Food grade bag black printed



Corrugated box Taped on both ends white label on outside box **size mm 410x310x190**

Box weight = 500g

	Wt.	
Product	1kgs e	10x 1kgsCardboard Box
Pallet Dimensions	15kgs	1200x 800
Layers of boxes per row		5 boxes per row
Layers per pallet		6 layers per pallet
Boxes per pallet		30 boxes x 10 kgs =300kgs
Pallet height including pallet		2170mm average

Labelling & Traceability:

Is covered by (printed bag) batch number and best before date. Outer label white label
Plant Health Mark: SE6867EC

Storage/Instructions for Use:

Store <-18°C.
Storage instructions: Keep Frozen below -18°C. Defrost under chilled conditions for 24 hours. Once defrosted, do not refreeze. Keep chilled below 4°C. Once opened, use within 2 days.

Warning /Statements

Although every effort is made to remove bone, some small bone pieces may remain.

: Best before 12 months from production

Shelf life:

**History of
Amendments:**

Date	Page No.	DETAILS OF CHANGES	Signed
11/08/2025	2	Updated boxes per pallet	MMC

McCaughey Foods Approval

Position:

Written by: Blinne Treanor

Quality Manager

Approved By Mairead McCaughey

Signature: *Mairead McCaughey*

Date: 11/08/2025

Customer Approval:

Position:

Name: _____

Signature: _____

Date: _____

This specification will not change without approval from Customer

Mc Caughey Foods will assume that this specification has been accepted and approved if not signed and returned within 5 days.