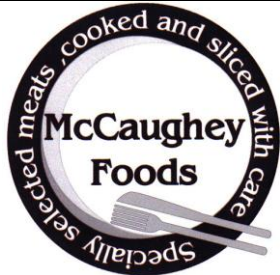


Product Code: SF086RWH Rev No: 02 Issue Date: 11-08-2025 Issued By: Blinne Treanor Approved by: MMcCaughey	Product Data Sheet For: IQF Roasted Chicken Breast 110-130g				
	Customer: All Customers				
Supplied by: McCaughey Foods, Returvagen 5, 435 33 Molnlycke Tel: 00353429743744 Fax: 00353429743248 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 chicken breast. 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) — 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.					
					
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			
Nutritional value (theoretical):	[/100g]				
Total Plate Count	<100,000	≥10,000,000	Energy:	472	[kJ]
Enterobacteriaceae	<100	>10,000		112	[kcal]
E Coli	<20	≥100	Fat:	1.9	[g]
Staph aureus	<20	>100	of which saturates:	0.65	[g]
Salmonella	Absent in 25g	Detected in 25g	Carbohydrate:	0.1	[g]
Listeria monocytogenes	Absent in 25g	Detected in 25g	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-	-	21. Cacao	-	28. Beef	-																					
2. Lactose*	-	9. Nuts*	-	E228)*	-	22. Pulses	-	29. Pork	-																					
3. Egg*	-	10. Nut oil*	-	16. Celery*	-	23. Glutamates	-	30. Chicken	+																					
4. Soy protein*	-	11. Peanuts*	-	17. Lupine*	-	24. Coriander	-	31. Lamb	-																					
5. Soy lecithin*	-	12. Peanut oil*	-	18. Mustard*	-	25. Carrot	-																							
6. Gluten*	-	13. Sesame*	-	19. Mollusc*	-	26. Wheat	-																							
7. Fish*		14. Sesame oil*		20. Maize		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																														
<table><tr><td></td><td>Wt.</td><td></td></tr><tr><td>Product</td><td>1kgs e</td><td>10x 1kgsCardboard Box</td></tr><tr><td>Pallet Dimensions</td><td>15kgs</td><td>1200x 800</td></tr><tr><td>Layers of boxes per row</td><td></td><td>6 layer per row</td></tr><tr><td>Layers per pallet</td><td></td><td>7 layers per pallet</td></tr><tr><td>Boxes per pallet</td><td></td><td>30 boxes x 10 kgs =420kgs</td></tr><tr><td>Pallet height including pallet</td><td></td><td>2170mm average</td></tr></table>											Wt.		Product	1kgs e	10x 1kgsCardboard Box	Pallet Dimensions	15kgs	1200x 800	Layers of boxes per row		6 layer per row	Layers per pallet		7 layers per pallet	Boxes per pallet		30 boxes x 10 kgs =420kgs	Pallet height including pallet		2170mm average
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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.																														
Shelf life: : Best before 12 months from production																														

**History of
Amendments:**

Date	Page No.	DETAILS OF CHANGES	Signed
11-08-2025		Updated boxes per pallet	

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.