

CONFIDENTIAL PRODUCT SPECIFICATION

COOKED DICED NATURAL PROPORTION CHICKEN MEAT - 1/2"

TIP TOP ITEM NUMBER: 15302/65302 GF

CUSOMER CODE: REVISION DATE: SUPERSEDES DATE: CATEGORY: 313262 10/25/12 01/07/11; 01/12/10 Meats

MATERIAL REQUIREMENTS:

Name: Physical Characteristic: Taste/Aromatic Characteristic: Cooked Chicken Meat – Natural Proportion – $\frac{1}{2}$ " Diced Off white to light tan, typical of Cooked Chicken Meat 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 within the Food, Drug, and Cosmetic Act of 1938 as amended, must be articles which may, under provisions of Section 404 of the Act, be introduced into interstate commerce, 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 n 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 chickens 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. Chicken Meat Blend: 50% chicken white meat, / 50% chicken dark meat

NUTRITIONAL INFORMATION (per 100 grams):

Calories	148.9	Vitamin C	0 mg
Protein	30.14 gm	Vitamin B6	0.32 mg
Cholesterol	79.8 mg	Vitamin B12	0.26 mcg
Fat, total	3.13 gm	Vitamin D	0 mg
Fat, saturated	0.96 gm	Magnesium	22.5 mg
Fat, trans	0.10 gm	Potassium	202 mg
Carbohydrates	0 gm	Zinc	1.98 mg
Fiber	0.2 gm		-
Sodium	50.4 mg		
Calcium	4.5 mg		
Iron	0.94 mg		
Vitamin A	17.4 RE		

MATERIAL PROPERTIES:

Defects:

Bone/Bone Fragments Extraneous Material

Hard material Deep red colored portion of dices Dice Size: 1 >1/2" maximum per 50 lb sample
2 maximum per 100 lb sample
Skin – appearing as separated loose, pieces
Gristle & tendons – soft inedible rubber material
1 maximum per 100 lbs
3 maximum per 100 lbs
Intact pieces as removed from the bone
> 7/8" – none
>³/₄" maximum 5%
>3/8" – minimum 80%
<1/4" – maximum 5%

CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS:

Chemical Fat (CEM)3% average.Microbiological:50,000 cfu/g maximumTotal Plate Count50,000 cfu/g maximumColiforms100 cfu/g maximumE. coli10 cfu/g maximumSalmonellaNegative in 25 gramsListeriaNegative in 25 gramsStaphlococcus Coagulase Positive10 cfu/g maximum

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:Cooked Chicken Meat, Natural Proportion, ½" Diced,
Label is bi-lingual English / SpanishBrand:Gordon Food Service – GFS private labelLot 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: Corrugated Box w/ 2 ml polyethylene bag No staples, wire ties, or reinforced tape are allowed to secure the bags. Open end of bag is folded under. Net Weight: 10 lbs Case Cube: 0.40 Case Dimensions: 17.11" x 10.02" x 4.25" Pallet Configuration: 10 cases per layer, 14 layers high, 140 cases per pallet

Cooked Natural Proportion Chicken Meat ½" Diced Gordon Foods Item Code 15302/65302

CHILD NUTRITION SCHOOL LUNCH EQUIVALENT:

2 oz. cooked chicken = 2 oz. equivalent serving (USDA Food Buying Guide for Child Nutrition Programs Page 35-1 oz. cooked chicken = 1 serving)

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

COUNTRY OF ORIGIN:

Chickens processed to produce Cooked Chicken White Meat are raised in the U.S.A

GMO STATEMENT:

Product is 100% Chicken meat and live birds are not 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