



**CONFIDENTIAL
PRODUCT SPECIFICATION**

COOKED DICED MOSTLY DARK CHICKEN MEAT – ½”

TIP TOP ITEM NUMBER: 18302/66302 GF
CUSOMER CODE: 527629
REVISION DATE: 12/14/12
SUPERSEDES DATE: 01/07/11; 01/12/10
CATEGORY: Meats

MATERIAL REQUIREMENTS:

Name: Cooked Chicken Meat – Mostly Dark – ½” Diced
Physical Characteristic: Off white to light tan, 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 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 is 80% chicken dark meat / 20% chicken white meat

NUTRITIONAL INFORMATION (per 100 grams):

Calories	155.7	Potassium	203 mg
Protein	29.85 gm	Magnesium	22.2 mg
Cholesterol	85.5 mg	Zinc	2.67 mg
Fat	4.03 gm	Vitamin B6	0.33 mg
Fat, saturated	1.21 gm	Vitamin B12	0.25 mcg
Fat, trans	0.10 gm	Vitamin D	0 mg
Carbohydrates	0 gm	Phosphorus	195 mg
Fiber	0.2 gm		
Sodium	74 mg		
Calcium	14.9 mg		
Iron	1.2 mg		
Vitamin A	29.1 RE		
Vitamin C	0 mg		

Cooked Mostly Dark Chicken Meat 1/2" Diced
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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"

Size Range:

> 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:

Total Plate Count	50,000 cfu/g maximum
Coliforms	100 cfu/g maximum
E. coli	10 cfu/g maximum
Salmonella	Negative in 25 grams
Listeria	Negative in 25 grams
Staphylococcus Coagulase Positive	10 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, Mostly Dark, 1/2" Diced,*

Label is bi-lingual English / Spanish

Brand: *Gordon Food Service – GFS private label*

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: 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"

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

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