



**CONFIDENTIAL
PRODUCT SPECIFICATION**

COOKED CHICKEN MEAT, NATURAL PROPORTION – ½” Diced – Fryer

TIP TOP ITEM NUMBER: 25321 GF
CUSTOMER ITEM CODE: 671479
REVISION DATE: 02/13/13
SUPERSEDES DATE: 01/01/11; 01/12/10
CATEGORY: Meats

MATERIAL REQUIREMENTS:

Name: Cooked ½” Diced Natural Proportion Chicken Meat
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 in compliance with Good Manufacturing Practices of Federal USDA requirements and in a USDA HACCP approved facility. Product is eligible for Export to Canada. 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, is eligible for Export to Canada.

NUTRITIONAL INFORMATION (per 100 grams):

Calories	146
Protein	25.6 g
Fat	3.5 g
Fat, Saturated	1.3 g
Fat, Trans	0.10 g
Moisture	70 g
Carbohydrate	0
Cholesterol	86.7 mg
Sodium	45 mg
Calcium	8.11 mg
Vitamin A	37.71 IU
Vitamin C	0
Iron	1.25 mg

**Cooked Chicken Meat, Natural Proportion, 1/2" Diced
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ALLERGEN INFORMATION:

Product is 100% chicken meat and does not contain any known allergens

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

COUNTRY OF ORIGIN:

Chickens processed to produce cooked diced chicken meat are raised in the U.S.A.

GMO STATUS:

Product does not contain any genetically modified organisms

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" target"
	> 7/8" maximum 5%
	> 3/8" minimum 80%
	< 1/4" minimum 5%

CHEMICAL AND MICROBIOLOGICAL REQUIREMENTS:

Chemical Fat (CEM) 5% to 7% 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
Staph Coagulase Positive	10 cfu/g maximum
Listeria	Negative in 25 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: *Cooked Chicken Meat, Natural Proportion, 1/2" Diced*

Ingredients: *Natural Proportion Chicken Meat*

Brand: *Gordon Foods*

Lot Code Explanation: *mm/dd/yy – lot number (1, 2, 3, or 4)*, 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. Label is bilingual English / French Text.

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PACKAGING:

Form: Box / Bag

Construction: Corrugated Box w/ 3 pound re-printed retail GFS bag – 3, 10 pound bags per case

Open end of bag is heat sealed prior to packaging

Net Weight: 30 pounds per case; 10, 3 pound bags per case

Case Cube: 1.08

Case Dimensions: 19.13" x 12.63" x 7.75"

Pallet Configuration: 2 bags per layer, 5 layers per case

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