

	BPI A/S Lyngbyvej 403 2820 Gentofte Denmark. WWW.BPI.NU	Version: 320016 - 009 - 0606 Item no.: 320016
		Date: 28 April 2023

Product:

Product name	Frozen Chicken Breast boneless, skinless, 140g+ (Salted)
Product item no.	320016

Product description

Chicken breast boneless skinless without inner fillet, trimmed, dry salted, minimum 1.2 % salt, Frozen.

Legal ingredients description

Chicken breast 98.5 %, salt (Minimum salt content 1.2 %)
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The above description is in compliance with the EU-legislation (EC-No 852+853/2004 and EC-No 2073/2005, list non-exhaustive), for dealing with animal products (poultry) intended for human consumption. All relevant information and documentation are available and no relevant information that we are aware of has been withheld.

Dimensions / weight of the product.

Organoleptic	Appearance	Natural Chicken breast boneless skinless, Fresh, No Damaged meat, No Bruised meat
	Colour	Natural pink color
	Aroma	Natural, fresh
	Taste	Natural mild chicken taste slightly salty
	Texture	Firm bite, fibrous but succulent
Special cutting method:	Trimmed from visual and loose fat. No major miss cut is acceptable. Natural shape.	
Piece weight:	140 g+	
Piece count:	N/A	
Dimensions:	Natural chicken breast shape. No cutting.	
Process:	Chicken cut (single breast) – tumbling with salt, primary packing – Vacuum Pack – freezing to -18 °C - metal detection – secondary packing – loading.	
Various:		

Dietary:

Contain Chicken	Yes	Halal certified	Yes
Contain pork	No	Kosher certified	No
Contain beef	No	Organic certified	No
Contain lamb	No		
Suitable for vegetarians	No	Ovo Vegetarians	No

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Suitable for Vegans	No	Lacto vegetarians	No
Free of all allergens	Yes	Free of GMO	N/A

Country of origin:

The animal is	country	Alternative possibilities:
Born	Thailand	
Raised	Thailand	
Slaughtered	Thailand	
Cut up in	Thailand	

Nutritional values:

	Per 100 g	
Energy (kJ)	435	
Energy (kcal)	104	
Fat	1	
Saturated fat	Saturated fat	0.3
	Mono unsaturated fat	
	Poly unsaturated fat	
Carbohydrates	0	
Sugars	0	
Protein	23.8	
Salt	1.4	
Fibre	N/A	

Date: 30 AUG 2021

Calculated Analysed

Keyhole marking

The Keyhole marking is a voluntary marking used in Scandinavia and implemented in national laws. The prepared product need to fulfill the following demands:

Values	Maximum allowed	Product value
Maximum fat %	10 g / 100 g	1 g / 100 g
Sugars	3 g / 100 g	0 g / 100 g
Salt	1 g / 100 g	1.4 g / 100 g
Can be marked with keyhole		Not for raw meat.


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Shelf life and storage condition

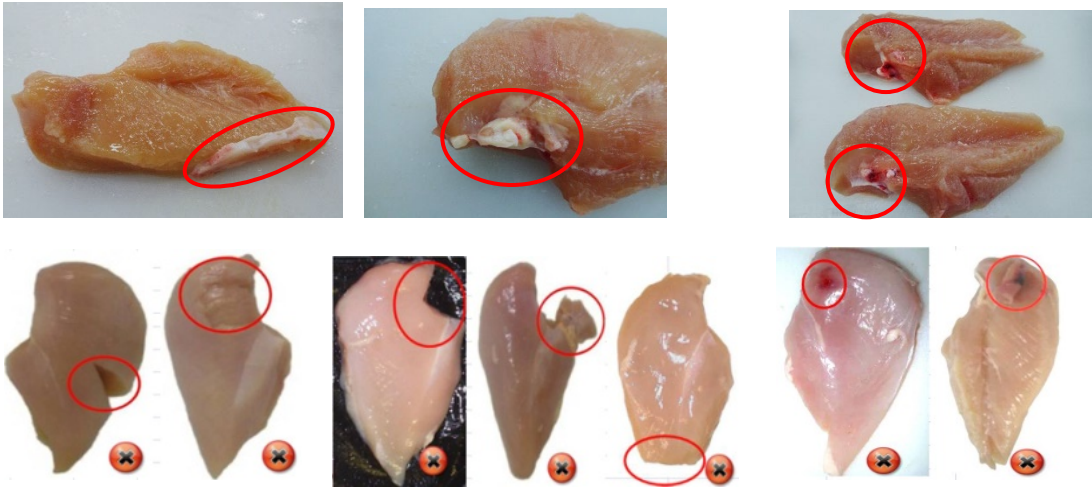
Shelf life from production date	24 months	Below -18 ° C
Shelf life	24 months	Below -18 ° C
Shelf life upon de frozen	5 Days	< 4 ° C

Picture of product

Accepted



Rejected



Packaging

Primary packaging

Type of packing	BPI printed bag	
Weight and dimensions	Net weight in the bags	2,000 g
	Dimension (mm):	356 x 216 mm
	Tare weight	12±1 g

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	Material	LLDPE food grade 80 micron
	Total weight of the bags	2,011 g as minimum
Brand / printing and colour	BPI printed bag (3 colors: Black, Red, White)	
Coding system	Lot no:	LOT 44AA BBB-CC BXX 44 = TH 44 AA = 66(2566) = Buddhist Era (BE) BBB = Product Lot (Julian date) CC = Sub lot B = Batch XX = No. of Batch
	Production date:	DD.MM.YYYY
	Best before / Expiry date:	DD.MM.YYYY
	EAN no:	5708356001515
Labelled and marked according to EU regulations and marked special with the following:	Approved for foodservice in:	English, Danish, Swedish, German
	Approved for C&C in:	English, Danish, Swedish, German
	Approved for retail in:	English, Danish, Swedish, German

All packing material in direct contact with the finished product must comply with EU standards (EU regulation no. 1935/2004 from 27th October 2014, 1282/2011 of November 2011 and Regulation (EC) No 2023/2006 on Good Manufacturing Practice, and must be approved to be used for packing of food.

For Plastic Material Regulation (EU) No 10/2011 - plastic materials and articles intended

to come into contact with food as well as Regulation (EU) No 1183/2012 amending and correcting Regulation (EU) No 10/2011

Picture of bag:



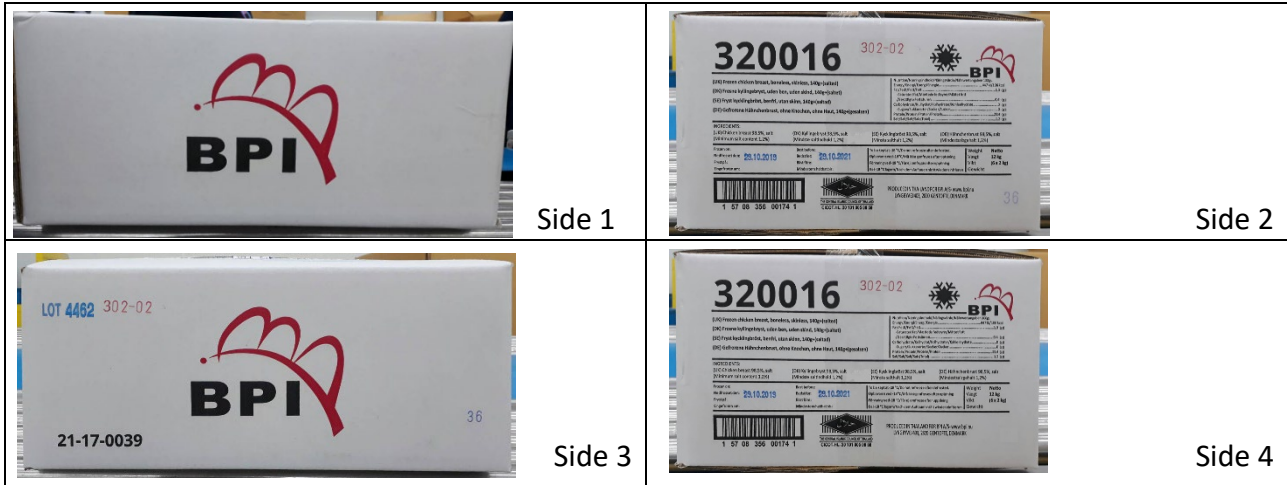
Secondary packaging

Type of packing	BPI carton	
Weight and dimensions	Net weight in the carton:	12 kg (6 bags x 2 kg)
	Dimension:	400 x 300 x 173 mm (Outer size) Export quality

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	Tare weight	531±53 g
	Total weight of the carton	12,544 g as minimum
Brand/printing and colour	BPI White carton printed label on	
Coding system	Lot no:	LOT 44AA BBB-CC BXX 44 = TH 44 AA = 66(2566) = Buddhist Era (BE) BBB = Product Lot (Julian date) CC = Sub lot B = Batch XX = No. of Batch
	Frozen on :	DD.MM.YYYY
	Best before / Expiry date:	DD.MM.YYYY
	EAN no:	15708356001741
Language on label	4 languages: English, Danish, Swedish, German	

Picture of Carton:



Responsibility of BPI unless delivered on pallets.

Transport packaging:

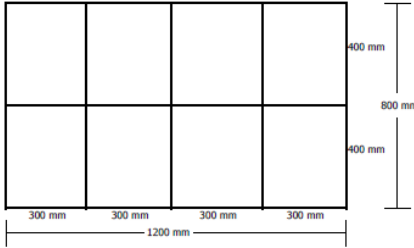

Type of packing	EUR Pallet	
Dimensions:		
No of cartons /bags	Per layer	8 cartons /48 bags
	No of layers per pallet	8 layers
	Total no of cartons on pallet	64 cartons
Dimensions pallet	Length of pallet	1200 mm

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	Wide of pallet	800 mm
	Total height of pallet	1384 mm
Total Weight	Brut weight	
	Net weight	768 kg
Pallet label:		
Coding system:	Pallet no. / Lot no.:	-
	Production date:	-
	Expiry date:	-
	EAN no:	-
Stackable:	NO.	

(Products can be palletized by BPI. In this case producers are responsible for qualities of the cartons are suitable for packing according to the above)

Picture of pallet.

<p>Cartons per layer To be packed 4 x 2 on the EUR pallet.</p> <p>4 x 300 mm = 1200 mm 2 x 400 mm = 800 mm</p>	<p>No of layers per pallet There need to be 8 layers on the pallet.</p> <p>8 layers of 173 mm = 1384 mm 1 pallet = 150 mm</p> <p>Total pallet height: 1534 mm</p>
<p>Pallet layers</p>  <p>Packing's managed by BPI on EU pallet.</p>	<p>Picture of pallet.</p> 

Technical specification:

Compositional details:

Ingredients	% compound ingredients	% in Raw material	% in 100 g finished product	Making 100 g finished / G used	Supplier name	Country of origin	Purpose of ingredients

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Chicken breast skinless boneless	100	100	98.6	98.6		Thailand	
Salt	1.4		1.4	1.4	Thai refine salt Co., Ltd.	Thailand	
Total	101.4	100	100	100			

Additives:

Name and no. of additive	Purpose of additive	Can be substituted with:	Need to be declared in legal ingredients declaration:
535	Anti Caking Agent		

	Yes/No	source		Yes/No	source
Antioxidants	No		Artificial flavours	No	
Artificial colours	No		flavour enhancers	No	
Natural colours	No		artificial preservatives	No	
Azo Dyes	No		Artificial sweeteners	No	

Physical and chemical criterions:

	Unit	Minimum	Target	Maximum	Method	Comment.
Protein						
Fat						
Dry matter						
Water content						
NaCl	%	1.2	1.4	1.6		
Meat content						

Method of preparation:

Method:	Cooking time	Temperature	Finished temperature
Declare type of oil / Purpose (If oil used)			
Certification/Expiry date if palm oil used.			

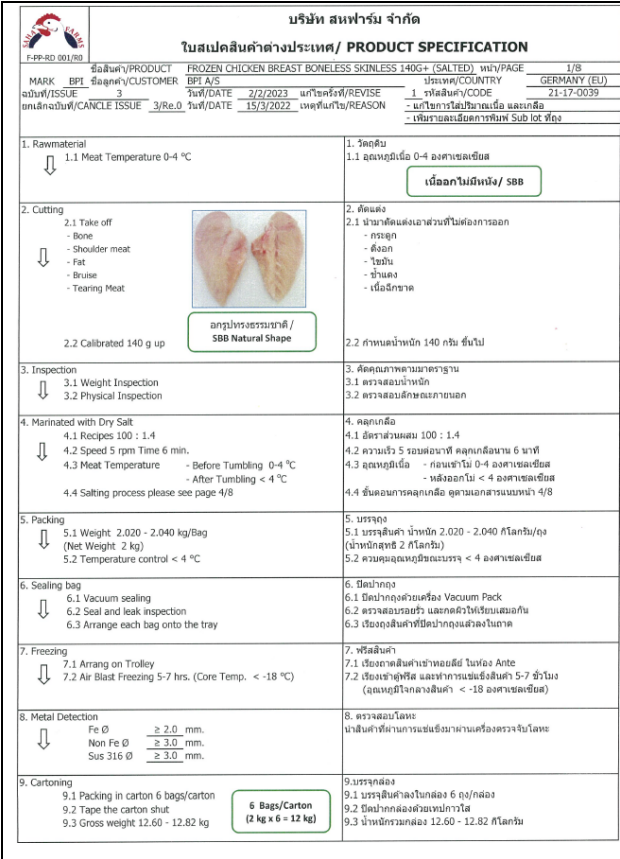
The products contain no raw materials or ingredients regarding decrees (EC) No. 1829/2003 and (EC) No. 1830/2003 consisting of, or containing ingredients produced from GMOs. This also applies to additives and flavourings.

In case of accidental or technically unavoidable contamination of the product with genetically modified material of other raw materials, the proportion is <0.9%.

Microbiological criterions:

	Method	UOM	Maximum
Aerobic plate count	AOAC(2019)990.12	cfu/g	≤5 x 10 ⁵
Total viable count			
Coliform	AOAC(2019)988.08	cfu/g	≤5000
E-Coli	AOAC(2019)988.08	cfu/g	≤100
Enterobacteriaceae	N/A	N/A	N/A
Staphylococcus Aureus	AOAC(2019) 2003:11	cfu/g	≤100
Salmonella spp.	ISO 6579-1:2017/Amd.1:2020	In 25g	Not detected
Campylobacter Jejuni/coli	Monitor by DLD	N/A	N/A
Listeria spp.	Monitor by DLD	N/A	N/A
Listeria monocytogenes	N/A	N/A	N/A
Enterococci	NordVal International No.047	cfu/g	≤1000
Yeast / mold	N/A	N/A	N/A
Clostridium perfringens	N/A	N/A	N/A

Picture of flow chart with clear description of CCP

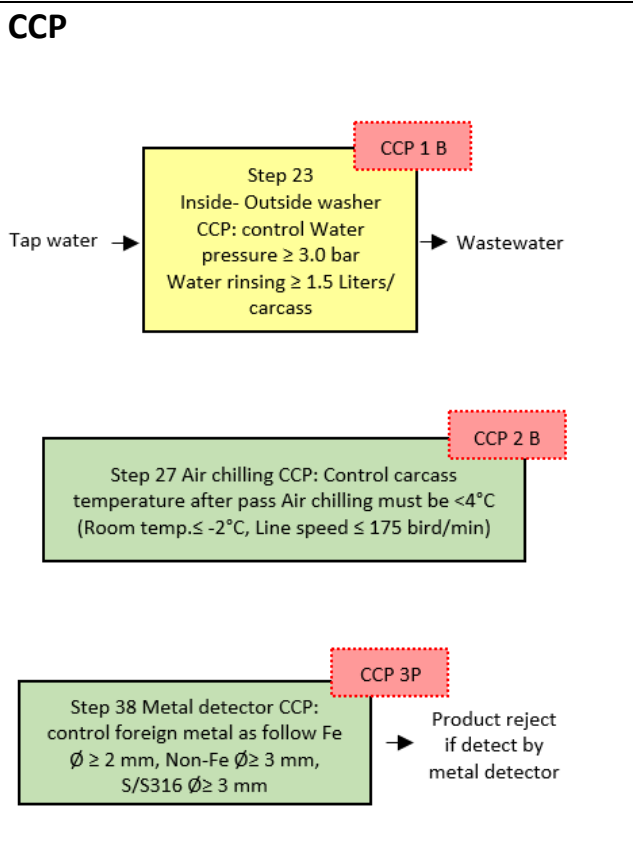


บริษัท สหฟาร์ม จำกัด
ใบสเปคสินค้าต่างประเทศ / PRODUCT SPECIFICATION

ชื่อสินค้า/PRODUCT: FROZEN CHICKEN BREAST BONELESS SKINLESS 140G+ (SALTED) หน้า/PAGE: 1/8
 บริษัท/CUSTOMER: BPI A/S ประเทศ/COUNTRY: GERMANY (EU)
 ฉบับ/ISSUE: 3 วันที่/DATE: 2/2/2023 แก้ไขครั้งที่/REVISE: 1 รหัสสินค้า/CODE: 21-17-0039
 เหตุการณ์/CANCEL ISSUE: 3/Re.0 วันที่/DATE: 15/3/2022 เหตุที่แก้ไข/REASON: แก้ไขการใส่ปริมาณเนื้อ และเกลือ - เพิ่มรายละเอียดการพิมพ์ Sub lot ที่ลง

1. Raw material 1.1 Meat Temperature 0-4 °C	1. วัสดุ 1.1 อุณหภูมิเนื้อ 0-4 องศาเซลเซียส เนื้ออกไก่มีหนัง/ SBB
2. Cutting 2.1 Take off - Bone - Shoulder meat - Fat - Bruise - Tearing Meat 2.2 Calibrated 140 g up	2. ตัดเนื้อ 2.1 นำมาตัดและเอาส่วนที่ไม่ต้องการออก - ครกอก - คีบอก - โชก - ขีดมัน - ขีดแดง - เนื้อฉีกขาด 2.2 กำหนดน้ำหนัก 140 กรัม ขึ้นไป อกไก่ทรงธรรมชาติ / SBB Natural Shape
3. Inspection 3.1 Weight Inspection 3.2 Physical Inspection	3. ตรวจสอบสภาพภายนอก 3.1 ตรวจสอบน้ำหนัก 3.2 ตรวจสอบลักษณะภายนอก
4. Marinated with Dry Salt 4.1 Recipes 100 : 1:4 4.2 Speed 5 rpm Time 6 min. 4.3 Meat Temperature - Before Tumbling 0-4 °C After Tumbling < 4 °C 4.4 Salting process please see page 4/8	4. คลุกเกลือ 4.1 อัตราส่วนผสม 100 : 1:4 4.2 ความเร็ว 5 รอบต่อาที คลุกเกลือรวม 6 นาที 4.3 อุณหภูมิเนื้อ - ก่อนปั่น 0-4 องศาเซลเซียส - หลังปั่น < 4 องศาเซลเซียส 4.4 ขั้นตอนการคลุกเกลือ ตามเอกสารแนบหน้า 4/8
5. Packing 5.1 Weight: 2.020 - 2.040 kg/Bag (Net Weight: 2 kg) 5.2 Temperature control < 4 °C	5. บรรจุถุง 5.1 บรรจุสินค้า น้ำหนัก 2.020 - 2.040 กิโลกรัม/ถุง (น้ำหนักสุทธิ 2 กิโลกรัม) 5.2 ควบคุมอุณหภูมิห้องบรรจุ < 4 องศาเซลเซียส
6. Sealing bag 6.1 Vacuum sealing 6.2 Seal and leak inspection 6.3 Arrange each bag onto the tray	6. ปิดปากถุง 6.1 ปิดปากถุงด้วยเครื่อง Vacuum Pack 6.2 ตรวจสอบบรรจุภัณฑ์ และสภาพใ้พินของสินค้า 6.3 เรียงถุงสินค้าที่มีปากถุงลงใส่ถาดในตาข่าย
7. Freezing 7.1 Arrange on Trolley 7.2 Air Blast Freezing 5-7 hrs. (Core Temp. < -18 °C)	7. พรีฟรีซสินค้า 7.1 เรียงสินค้าเข้ารถเข็นในตู้แช่ Ante 7.2 เรียงเข้าตู้พรีฟรีซ และทำการแช่แข็งสินค้า 5-7 ชั่วโมง (อุณหภูมิใจกลางสินค้า < -18 องศาเซลเซียส)
8. Metal Detection Fe Ø ≥ 2.0 mm. Non Fe Ø ≥ 3.0 mm. Sus 316 Ø ≥ 3.0 mm.	8. ตรวจสอบโลหะ นำสินค้าที่ผ่านการแช่แข็งมาผ่านเครื่องตรวจรังสีโลหะ
9. Cartoning 9.1 Packing in carton 6 bags/carton 9.2 Tape the carton shut 9.3 Gross weight 12.60 - 12.82 kg	9. บรรจุกล่อง 9.1 บรรจุสินค้าลงในกล่อง 6 ถุง/กล่อง 9.2 ปิดปากกล่องด้วยเทปกระดาษ 9.3 น้ำหนักรวมกล่อง 12.60 - 12.82 กิโลกรัม 6 Bags/Carton (2 kg x 6 = 12 kg)

CCP



Tap water → **Step 23 Inside- Outside washer CCP: control Water pressure ≥ 3.0 bar Water rinsing ≥ 1.5 Liters/ carcass** → Wastewater

→ **Step 27 Air chilling CCP: Control carcass temperature after pass Air chilling must be <4°C (Room temp. ≤ -2°C, Line speed ≤ 175 bird/min)**

→ **Step 38 Metal detector CCP: control foreign metal as follow Fe Ø ≥ 2 mm, Non-Fe Ø ≥ 3 mm, S/S316 Ø ≥ 3 mm** → Product reject if detect by metal detector

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Data relevant to allergies and people with metabolic disorder

Contain	In recipe	Contamination possible	Contain	In recipe	Contamination possible
Cereals containing gluten	No	No	Fish and products thereof	No	No
- Wheat	No	No	Peanuts and products thereof	No	No
- Rye	No	No	Soybeans and products thereof	No	No
- Barley	No	No	Lupines and products thereof	No	No
- Oats	No	No	Nuts and products thereof	No	No
- Spelt	No	No	- Almond	No	No
- Kamut	No	No	- Hazelnut	No	No
- Hybridised strains	No	No	- Walnut	No	No
Crustaceans and products thereof	No	No	- Cashew	No	No
Molluscs and products thereof	No	No	- Pecan nut	No	No
Eggs and product thereof	No	No	- Brazil nut	No	No
Milk and products thereof (incl. lactose)	No	No	- Pistachio nut	No	No
- Lactose	No	No	- Macadamia nut	No	No
			- Queensland nut	No	No
Celery and products thereof	No	No	Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No	SO ₂ and Sulphite, quantity > 10 mg/ kg:	No	No
Other data relevant to allergies and people with metabolic disorder			No		

It is the producer's responsibility to list all allergens in the products and to make sure that contamination is not possible at all. It is also the producer's responsibility to alert BPI in case of any other ingredients that can cause allergic reactions of any kind.

Corporate social responsibility:

Food Safety

The products are produced under the Global food safety initiative and all recursions have been taken to produce as safe products as possible.	Yes	BRC
There is full traceability through the whole supply chain for all products and sub ingredients?	Yes	

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Third part certification	Grade	Certification date	Expiry date
BRC	A +	02 MARCH 2023	2 JULY 2024

Please note that BPI will have the right to always to make own audits and to ask for copy of full report, non-conformities and corrective actions.

Animal welfare

Birds have been raised on international standards like red tractor or Global international partnership (GAP).	Yes	Lloyd's Register (No. 200175)
Stock density in farms not to exceed.	Yes	Maximum is 33 kg/m ² Average is 28 kg/m ²
Antibiotic only to given when ordinated by veterinarian. Number of birds receiving antibiotic to be as low as possible without compromising good management practice and animal welfare.	Yes	We use drug for therapeutic purpose only with veterinarian prescription.
Maximum transportation time is not to exceed 8 hours.	Yes	Average 2 hours 30 min
Birds to be completely anesthetized when killed.	Yes	

Environment and improvement of products.

Soy have been used to produce at any stage of the product have been sourced according to recommendations from European Feed Manufactures Association (www.fefac.eu) or similar. Certification for responsible sourcing must be provided on request.	N/A
If Palm oil have been used it have been sourced responsible and RSPO certified.	No (SLH)

Human rights and business ethics.

All suppliers and sub suppliers in the supply chain must follow the 10 principles of UN global compact.		
Factory have been audited by third party and obtained a certificate from BSCI, Sedex or similar:	Yes (Sedex)	Date of audit:
		11 -12 MAY 2023

Please note that BPI will have the right to always to make own audits and to ask for copy of full report, non-conformities and corrective actions.

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Guarantee declaration:

We hereby declare compliance with the EU-legislation (EC-No 852+853/2004 and EC-No 2073/2005, list non-exhaustive) for dealing with animal products (poultry) intended for human consumption. All relevant information and documentation available for inspection and they are legally signed and in their originally form. No relevant information that we are aware of has been withheld.

Products are produced according to Regulation (EC) No 2023/2006 on good manufacturing practice and there is full traceability through the whole supply chain.

As producer of product following this specification and is not changing any points in the specification without written confirmation from BPI. If any change is done without written acceptance from BPI the producer / supplier will be full responsible for all cost in this connection.

If any parts of this product specification change it is important that BPI are informed without any delay and updated version of the specification is signed.

Printed name /signature

Stamp

*April 21/05/2023
QA Manager*

Approved from BPI A/S date:

28 APR 2023

Stamp and signature.

Maipai Suriyaprasit