


Product Code: SF086DI12 Rev No: 02 Issue Date: 11/08/2025 Issued By: Blinne Treanor Approved by: MCCAUGHEY	Product Data Sheet For: IQF Roasted Diced Chicken 12mm	
	Customer: All Customers	

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Product description: Roast Diced frozen 12mm Cooked Chicken Fillet. 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) – Slicing chicken – 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	-
2. Lactose*	-	9. Nuts*	-
3. Egg*	-	10. Nut oil*	-
4. Soy protein*	-	11. Peanuts*	-
5. Soy lecithin*	-	12. Peanut oil*	-
6. Gluten*	-	13. Sesame*	-
7. Fish*	-	14. Sesame oil*	-
		15. Sulphite (E220-E228)*	-
		16. Celery*	-
		17. Lupine*	-
		18. Mustard*	-
		19. Mollusc*	-
		20. Maize	-
		21. Cacao	-
		22. Pulses	-
		23. Glutamates	-
		24. Coriander	-
		25. Carrot	-
		26. Wheat	-
		27. Rye	-
			-
		28. Beef	-
		29. Pork	-
		30. Chick en	+
		31. Lamb	-

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

	Wt.	
Product	1kgs e	10x 1kgsCardboard Box
Pallet Dimensions	15kgs	1200x 800
Layers of boxes per row		5 boxes per row
Layers per pallet		6 layers per pallet
Boxes per pallet		30 boxes x 10 kgs =300kgs
Pallet height including pallet		2170mm average

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.

: Best before 12 months from production

Shelf life:

History of

Amendments:

Date	Page No.	DETAILS OF CHANGES	Signed
11/08/2025	2	Updated boxes per pallet	MMC

McCaughey Foods Approval

Position:

Customer Approval:

Position:

Written by: Blinne Treanor

Quality Manager

Name: _____

Approved By Mairead McCaughey

Signature: _____

Signature: Mairead McCaughey

Date: _____

Date: 11/08/2025

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.