
	Shandong Fengxiang Co., Ltd. (GMK Holdings Group)			
	DOCUMENT ID GMK866351191	DATE Mar 31 <sup>st</sup> , 2025	REVISION 00	Page 1 of 11
	APPROVED Zhihuan Liu			
	DOCUMENT TYPE: Specification			
	<i>World's Leading Supplier of Animal Protein!</i> <i>A Source of Certainty &amp; Morality!</i> <i>All your products are made by happy workers and made of happy birds!</i>			
<b>TITLE:</b> Basic product information				
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## 1. – SUPPLIER

Name	: Shandong Fengxiang Co., Ltd. (GMK Holdings Group)
Address	: Liumiao, Yanggu, Liaocheng City, Shandong Province, P.R. China
Health Mark Slaughterhouse	: 3700/03188
Health Mark Cooking Plant	: 3700/03347; 3700/03476;
Third Party Accreditations	: BRC (Grade A + Meat Supply Chain Assurance)
	: IFS (Higher Level + Unannounced Assessment)
	: ISO 9001 (Quality Management System)
	: HACCP SYSTEM CERTIFICATE
	: ISO 14001 (Environmental Management System Certificate)
	: ISO 50001 (Energy Management Certificate)
	: OHSAS 18001 (Occupational Health and Safety Management System Certificate)
	: HALAL CERTIFICATE
	: ISO 17025 (Competence of Laboratory)
	: McDonald's Supplier Quality Management Certificate (SQMS)
	: McDonald's Supplier Workplace Accountability (SWA)
	: McDonald's Chicken Health and Welfare
	: YUM STAR
	: 'Top Quality Prize' awarded by YUM
	: 'Good Chicken Production Award' by Compassion in World Farming (CIWF)
	: 'Top Parent Flock' awarded by Cobb-Vantress.
	: SMETA: SEDEX Member
	: GLOBAL GAP
	: NSF Global Animal Wellness (Slaughter - Poultry)

## 2. – PRODUCT INFORMATION

Product name	: Breaded Chicken Fillets, 110g (Whole Muscle) – Deep Frozen.
Product description	: Tender chicken breast fillets, marinated with a brine, coated in a crispy breadcrumb, natural flavoured, flash fried, fully cooked, individually quick frozen, average weight 110g. Hand Cut + Hand Coated and Hand Made. Rustic & Home-Made Style.
	The product conforms in every respect with the requirements of the legislation of the EU&UK.

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Product code	: GMK866351191
Brand	: Private label


Ingredient (recipe mixing bowl)	Description (source, type, grade, cut, etc.)	Country of origin
Chicken breast fillet	Sourced from chickens reared, slaughtered and processed in Fengxiang (CN 3700/03188) according to EU/UK accreditations and regulations on hygiene, safety and animal welfare.	China
Water	Fengxiang Spring & Pure Water Co., Ltd.	China
Starch	Thai Wah	Thailand
Salt	China National Salt Industry Co., LTD.	China
E331	COFCO	China
E500	COFCO	China
Pre-Dust	Newlyweds Ingredients	China
Batter	Newlyweds Ingredients	China
Breader	Newlyweds Ingredients	China
Fully-Refined GMO-Free Soybean Oil	Gargill Grain & Oilseeds (Nantong) Ltd.	China
Add row if needed		

Are ingredients free from genetically modified organism, if 'No' please supply full details including source en ingredient specification	Yes
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<b>Give full declared &amp; legal ingredient list included QUID information &amp; meat content where relevant</b>
<b>Ingredient declaration</b>
Chicken Breast Fillet (60%), Water, Vegetable Oil (Fully-refined Soybean Oil, Palm), <b>WHEAT</b> Flour, <b>WHEAT</b> Starch, <b>WHEAT GLUTEN</b> , Salt, Tapioca Starch, Acidity Regulators (E331, E500), Yeast Extract, Raising Agents (E500, E450), Sugar, Yeast, Spices (Black Pepper).


<b>Meat Content</b>
60%

<b>Allergen Information</b>
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For allergens, including cereals containing gluten, see ingredients in **bold**.

Process Flow Chart		
Steps	Process Flow	Remark
Raw Material Intake	<p>The raw meats are from chickens reared, slaughtered and processed in Fengxiang own farms according to EU/UK accreditations and regulations on <u>hygiene, food safety and animal welfare</u>. They are delivered with valid health inspection documents (including 'Raw Meat Supply Certificate', 'Growing Records' and 'Drug Residue Testing Report' etc.).</p> <p>The QC team checked the truck hygiene, meat temperature, documents, records, labels, meat appearance, odors, sizes and foreign matters/metals etc.</p>	CCP1
Raw Meat Inspection	<p>Chicken Fillets – cut into required shape and size. The raw fillets are checked one by one – <u>100% Checking</u> to ensure each piece is fresh and healthy, free from foreign matters, metals, feathers, blood clots, bruises, over-scalding etc.</p> <p>This step is monitored/supervised by the production and QC management team. Hence NO possibility for any meat adulteration or food fraud.</p>	
Ingredients preparation	<p>The ingredients-mixing process is done by a fixed team. <u>Separate duties for operation and supervision</u>. After mixing, the brine solution is filtered by sifter and checked with magnetic rod – control of foreign matters and metals.</p> <p>The QC staff must check the records against the spec and confirm the accuracy of formulation before tumbling.</p>	
Tumbling	<p>Tumbling time: 30 minutes. RPM: 4. Vac: 95.</p> <p>After tumbled, the fillets must have complete shape and firm texture. No tears and damage.</p>	
Holding/Resting	<p>Held in 0-4℃ holding room for 6-10 hours.</p> <p>In the holding process, all the meats containers must be well marked with batch information. They must be covered with lids and protected from condensed water, bacteria and foreign matters.</p>	
Pre-dusting by Hands	<p>The coating process is done by <u>Fengxiang Special Coating Team</u>. Only the most experienced and skillful crafts-workers could join this team.</p>	
Battering by Hands		



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Breading by Hands	They control and ensure the consistent coating.	
QC Checking	The inspectors check the product weight with scale and check the appearance by visual inspections to ensure a regular and consistent shape/size.	
Checking/Arranging the Products by 'The Arranging Team'.	The Arranging Team check and re-construct the mis-shaped products. They ensure that No products doubled or sticking together before entering the fryer. <u>This could ensure that each piece has a same frying/coloring effect. No white mark. No exposed meat. No Misshape.</u>	
Flash Frying	Before entering the fryer, the products are checked for foreign matters.  The fryer operators adjust the settings according to the frying color of the products.	
Oven Roasting	Core temp≥75℃ for 1 minute.  The oven operators adjust the settings according to the core temperature and tenderness of the roasted products.  QC staff continually check the core temperatures to make sure that the products are all fully cooked.	CCP2
QC Checking	QC team continually check the core temperatures. QC team continually check the appearance and colour against the standard chart. (The product shape, appearance and colour must be standard and consistent.) QC team cut the products and check the core. (No pinking/redness. Not tough or stingy. Natural fibrous.) QC team make the records every 30 minutes including the 'core temperature' and 'cooked validation'.	
Individually Quick Frozen	Frozen with IQF freezer. Core temp<-18℃ after frozen. Before entering the IQF Machine, the workers check the products and remove all burning edge.	
Appearance and Weight Checking	After frozen, the workers check the appearance of the products. <u>All defective products with misshape must be kept in the condemnation box.</u>  <u>The workers check the products weight individually. All defective products with underweight, overweight must be kept in the condemnation box.</u>	
Primary Packing	1.0 kg per bag.	

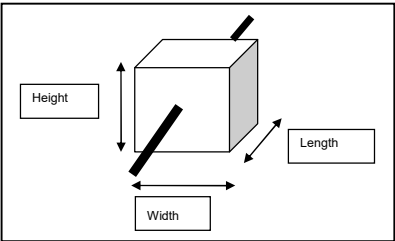
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QA Checking	QA Checking the Net Weight. QA Checking the Seal Integrity. QA Checking the Bag Codes. QA Checking the Bag Appearance. QA Checking the Products in Bag. (Good appearance. No fallen coating.)	
Metal Detection	FeΦ≤1.5mm, SusΦ≤1.5mm, Non-FeΦ≤2.0mm.	CCP3
X-ray Machine Detection	Ceramic Ball Φ4.0mm; Sus line 0.4×5 mm Sus ballΦ0.7mm; Glass Ball Φ4.0mm	
Secondary Packing	5 bags (5.0 kg) per carton. The workers must put the bags gently in the carton to prevent the fallen coatings.  The carton weight is checked individually and automatically. The carton is sealed automatically. The computer checks the carton labels and codes automatically.	
QA Checking	QA staff check the carton appearance. The cartons must be 'clean and sound', 'flat & smooth', not 'bulky'.  QA staff check the Carton Codes. The codes on the carton must be clearly, accurately and appropriately printed.	
Stacking	Stacking by robots.	
Wrapping	The pallets are wrapped with film. The cartons are protected from humidity and dirt.	
Sensory Evaluation.	R&D, QC and production team reheat and check the products together to confirm the products meet the standards of appearance, colour, flavour, aroma, texture etc.	
Cold Storage	Keeping at -18℃	
Loading to Despatch	Loading under QA supervision	

Nutritional / 100gram product			
Energy (kJ)	: 905	Energy (Kcal)	: 216
Protein	: 17.6 g		
Carbohydrates	: 13.2 g		
- Sugars	: 0.46 g		
Fat (total)	: 9.7 g		
- Saturated Fat	: 1.7 g		
Salt (NaCl)	: 0.5 g		

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#### Finished product dimension



Criteria	Standard	Tolerance
	Height: N/A	Consistent
	Width: N/A	Consistent
	Length: N/A	Consistent
	Weight: $110 \pm 10g > 85\%$	$95-125g = 100\%$

#### Organoleptic

Criteria	Description
Visual Appearance	High-quality well- textured and well-coated chicken breast fillet meat in uniform shape and consistent size.
Colour	Golden brown coating. White/creamy meat with no internal pinking/redness.
Flavour	Fresh, pure like cooked chicken breast fillets meat. No off taste.
Aroma	Clean, typical like cooked chicken breast fillets meat. No off odour.
Other Descriptive Criteria	IQF. The coating is crispy outside while the meat is tender and juicy inside.

#### Physical Parameters

Criteria	Limits
Hard Bone	Nil
Soft Bone	Nil
Cartilage	Nil
Feathers	Nil
Blood Spots	<3 mm
Bruising	<3 mm
Freezer Burn	Nil

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#### Microbiological Standards

Organism	Target	Reject	Methodology	Frequency
TVC	< 1 x 10 <sup>2</sup> cfu/g	> 1 x 10 <sup>5</sup> cfu/g	GB 4789.2-2010	every lot
Coliforms	< 1 x 10 <sup>2</sup> cfu/g	> 1 x 10 <sup>3</sup> cfu/g	SN/T 1896-2007	every lot
Escherichia Coli	Absent in 25g	> 1 x 10 <sup>1</sup> cfu/g	SN/T 1896-2007	every lot
Staph. Aurues	Absent in 25g	> 50 cfu/g	GB 4789.10-2010	every lot
Salmonella sp	Absent in 25g	Present	GB 4789.4-2010	every lot
Listeria monocytogenes	Absent in 25g	Present	GB 4789.30-2010	every lot



#### Product Picture



### 3. – PACKAGING / LABELLING

#### 3.1 – PACKAGING

Criteria	Primary packaging	Secondary packaging
Type	Printed Bag	Cardboard Carton
Material	PE+PA Bag	BC corrugated
Colour	Colour Printed.	White. Printed.
Dimensions	370mm x 260mm	L 390 mm * W 250 mm * H 145 mm
Method of closure or seal	Heat sealed	Tape
Declared pack weight	1.0 kg	5.0 kg
Units per .....	NA	5 bags per carton

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**Packaging materials which are in direct contact with food are food grade approved.**

Product Shelf life & storage condition		
Maximum shelf life	: 24	(Months)
Storage condition	: -18 or below	(°C)



### 3.2 – LABELLING

Labelling – Primary packaging		Labelling – Secondary packaging	
Each packaging has the following information on:		Each packaging has the following information on:	
- Product name	Y	- Product name	Y
- Product code	Y	- Product code	Y
- Lot number	Y	- Lot number	Y
- Product weight / dimension	Y	- Product weight / dimension	Y
- Packaging weight	Y	- Packaging weight	Y
- Production date	Y	- Production date	Y
- Best before date	Y	- Best before date	Y
- Ingredient declaration	Y	- Ingredient declaration	Y
- Storage condition	Y	- Storage condition	Y
- Health mark code	Y	- Health mark code	Y
Indicate 'Y' for Yes or 'N' for No			

### 4. – ALLERGEN INFORMATION

+ = contains		- = free from		? = may contain traces, or unknown
01	Milk protein	-	19	Peanuts
02	Lactose	-	20	Peanut oil
03	Eggs	-	21	Sesame
04	Soya protein	-	22	Sesame oil
05	Soya lecithin	-	23	Glutamate
06	Gluten	+	24	Sulphite (E220 - E228)
07	Wheat	+	25	Coriander
08	Rye	-	26	Celery
09	Beef	-	27	Carrot





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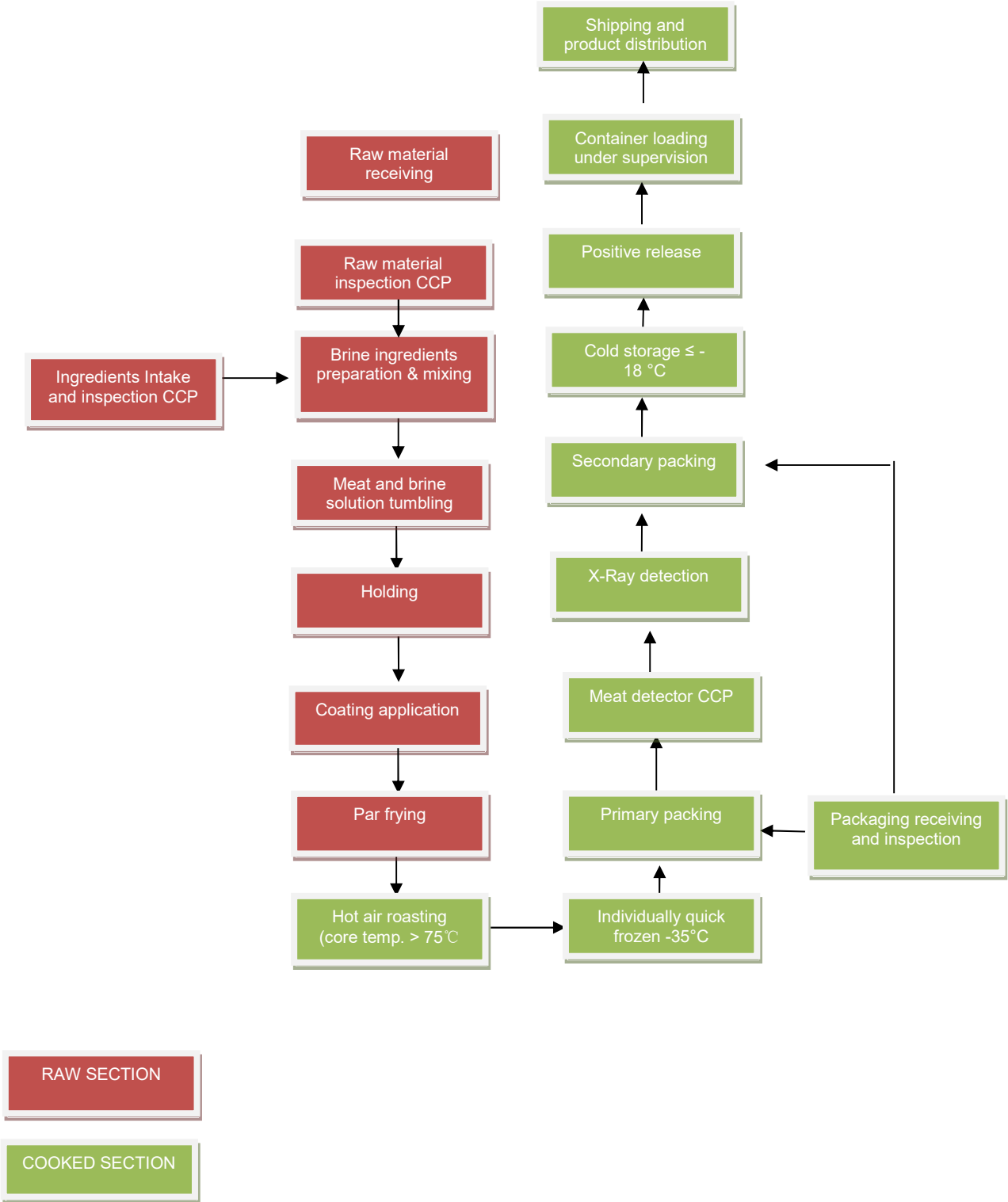
10	Pork	-	28	Lupin	-
11	Chicken	+	29	Mustard	-
12	Fish	-	30		
13	Shellfish and crustaceans	-	31		
14	Maize	-	32		
15	Cocoa	-	33		
16	Legumes / pulses	-	34		
17	Nuts	-	35		
18	Nut oil	-	36		



## 5. – SUITABILITY


Suitability		
01	Suitable for vegetarians	No
02	Suitable for HALAL	Yes
03	Free from peanuts	Yes
04	Free from GMO	Yes

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6. – Process Flow Chart



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Name	<u>Zhihuan Liu</u>
Signature	
Position	<u>VP for Food Safety, System Conformity and Animal Welfare</u>
Supplier Factory Name	<u>Shandong Fengxiang Co., Ltd. (GMK Holdings Group)</u>
Date	<u>Mar 31<sup>st</sup>, 2025.</u>