



**SOUTHERN HENS, INC.**  
**PRODUCT SPECIFICATION #9346**  
**Fully Cooked IQF Pulled 80D/20W Chicken Meat**

**INGREDIENT:** Fully Cooked Deboned White and Dark Chicken Meat

**GENERAL INFORMATION:** The product is inspected and labeled in accordance with the current regulations in effect for poultry products. All phases of the production are conducted according to good commercial food handling practices under the inspection of the USDA Food Safety and Inspection Service.

**RAW MATERIAL DESCRIPTION:** All raw material has been inspected in compliance with the Regulations under the Secretary of Agriculture Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381).

**PROCESS DESCRIPTION**

All products are manufactured under USDA inspection and in compliance with Good Manufacturing Practices of Federal USDA requirements in a USDA HACCP approved facility. The product is cooked to a minimum internal temperature of 165°F per Appendix A of FSIS Compliance Guidelines for Meeting Lethality Performance Standards for Certain Meat and Poultry Products. The product is then diced per customer specification and will be frozen per Appendix B of FSIS Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products. The product is then held in frozen storage until laboratory analysis is complete.

**PHYSICAL:**

- **APPEARANCE:** Frozen free flowing diced pieces of cooked, skinless chicken meat.
- **FLAVOR/AROMA:** Characteristic of cooked chicken meat, free of off flavors or odors.
- **FOREIGN MATERIAL:** Free of foreign material.
- **FAT:** Less than 6 %
- **MOISTURE:** 68% +/- 2%
- **BONE:** 0 bones < ¼" and 1 bone > ¼" per 5lb sample.
- **GRISTLE:** Maximum of 3 pieces < ¼" per 5 lb. sample
- **CARTILAGE:** Maximum of 1 piece per 5 lb. sample
- **SKIN:** Maximum of 1 piece < ½" per 5 lb. sample
- **BLOOD SPOTS:** Maximum of 3 RED blood spot pieces per 100 lbs. sample

**SIZING:**

Less than 5% through bottom 1/4" screen

**Nutritional Information (per100g, un-rounded) CHG 39568834-0 and 39551537-0**

Calories	146.72
Protein	28.398g
Cholesterol	99.62mg
Fat, Total	3.544g
Saturated Fat	1.114g
Fat, Trans	<0.10g
Carbohydrates	0.32 g
Sodium	50.6 mg
Calcium	6.82 mg
Iron	1.36 mg
Potassium	180.8
Added Sugars	0
Total Vitamin D	<0.55 mcg

**Allergen Information:**

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

**Country of Origin:**

USA

**MICROBIOLOGICAL REQUIREMENTS:**

Product is tested daily for:

- Standard Plate Count - cfu/gram 10,000 max.
- Coliforms - cfu/gram 100 max.
- E. Coli - cfu/gram 10 max.
- Staphylococcus aureus - cfu/gram 10 max.
- Salmonella Negative in 25 grams
- Listeria monocytogenes Negative in 25 grams

**PACKAGING METHOD:**

- Product is Frozen with a CO<sub>2</sub> Freezer
- Frozen meat is scaled into a poly bag. 10lbs. net weight.
- Top of bag is folded and placed into box.



- Box is closed and taped shut.
- Appropriate approved labels are applied.
- Date of production is stamped on case according to policy.
- Case is passed through a functioning metal detector.
- Cases are placed on wooden pallets that have a coversheet in place.
- Product is palletized, wrapped and placed in frozen storage.

#### **PACKAGING MATERIALS:**

LINER 10#                      10 X 8 X 27                      2 mil                      blue poly

BOX 10#                      ID      17 1/4 X 9 1/2 X 4 1/2  
OD      17 7/8 X 10 X 5 1/4      white  
10 cases per tier X 16 tiers high

#### **Labeling**

Each container shall be properly labeled indicating the manufacturer's name, product name, ingredient listing, net weight, pack date and U.S.D.A. inspection legend.

Day Code:                      mm/dd/yy or Julian code

#### **Shipping**

Product is shipped in clean, insulated, and refrigerated transportation that has been pre-chilled. Each pallet will be shrink-wrapped.

**STORAGE TEMPERATURE** Store at 0 F or below

Quality Assurance: NR                      Date 08/11/2021