

LEON GROCERY PRODUCT SPECIFICATION					
PRODUCT TITLE	Leon Gluten Free Chicken Nuggets	SUPPLIER	Leon Grocery Ltd.		
WEIGHT	300 g	SHELF LIFE	18 months		
LEON SKU	4001	BARCODE	5060699970386		
OUTERCASE	25060699970380	MESURING CODE	7005		
COUNTRY OF ORIGIN	Hungary	SPEC. VERSION	V3		
SUPPLIER DETAILS					
Company Name	Leon Grocery Ltd				
Address	27 Copperfield Street, London, SE1 0EN				
PRODUCT INGREDIENT DECLARATION (as written on pack)					
Chicken Thigh 62%, Rice Flour, Maize Flour, Sunflower Oil, Gram Flour, Starches (Maize, Potato), Salt, Amaranth Flour, Teff Flour, Dried Glucose Syrup (Derived From Maize), Dextrose (Derived From Maize), Spices (Sage, Pepper).					
RAW MATERIAL CONTROLS					
RAW MATERIAL	SAFETY AND STABILITY CONTROL	% IN RECIPE	QUID	COUNTRY OF ORIGIN(S)	
Chicken thigh	Checked hard bone, blood spot & foreign matters. • Age of animal at slaughter: Thinning Age: 32 days. Total Life: 40-48 days. Time from slaughter to process: Option 1: Fresh: Max 6 days chilled (< 4°C)(from slaughter to finished product. Option 2: Frozen: - max 3 days chilled (< 4°C) at slaughterhouse to be packed in plastic PE bags for freezing down. Time to -18°C: 660 minutes. Transfer -> Processing Plant. Defrost at processing plant: (defrosting time max 48hours) From defrost to finished product: Max 3 days. chilled (< 4°C)	61.7%	62%	Hungary Chicken thigh raw material sourced from the Global Gap certified MG integration farms. (see Farm List)	
Brine (Water / Salt)	Water: n/a Salt: Intake check	Brine: 9.5% -water: 92.9% -salt: 7.1%		Water: Hungary Salt: Bosnia and Herzegovina	
Gluten Free Predust PD99082ER	6 months if kept cool, dry and ambient/5-14°C. Best used on day of opening Gluten <5ppm (not detected)	approx. 5%		UK	
Rice Flour (70-80%), Maize Starch (20-30%), Salt (1-5%), Pepper (1-5%), Sage (<1%)					
Gluten free batter BA99081ER	6 months if kept cool, dry and ambient/5-14°C. Best used on day of opening Gluten <5ppm (not detected)	approx. 21%		UK	
Maize Flour (40-50%), Maize Starch (30-40%), Potato Starch (20-30%), Raising Agents: E 450 (i), E 500 (ii) (1-5%), Stabiliser: E 415 (<1%)					
Gluten Free Crumb CB800	12 months if kept cool, dry and ambient (5-14°C) Best used on day of opening Gluten <5ppm (not detected)	approx. 25%		UK	
Breadcrumb 100% [Rice Flour (30-40%), Gram Flour (20-30%), Maize Flour (20-30%), Amaranth Flour (1-5%), Maize Starch (1-5%), Salt (1-5%), Teff Flour (1-5%), Dextrose (<1%), Dried Glucose Syrup (<1%)]					
Sunflower oil	Store preferably in nitrogen gas saturated tank at 10-25°C. Shelf life is 12 months at the appropriate storage circumstances.	approx. 5%		Hungary	
FINISHED PRODUCT CONTROLS					

SAFETY CONTROL	How is this checked and frequency?	STABILITY CONTROL	How is this checked and frequency?
Heat treatment CCP 1 min. 76.5 °C Core temperature (hold time: min. 19 sec)	Measurement and recording of core temperature every 15 minutes Check cookstar settings hourly	Raw material cutting	with tablet (Check Pro), 30 pcs / 30 minutes
Metal detection CCP 2	Checking a metal detector with test pieces (3.0mm Fe, 3.5mm NFe and 4.0mm S/S teststicks) and product at the start of production, hourly, at the end of production, at restart of production and at the time of product changing	Brine pick-up	before and after every tumbling
Core temperature after freezing	Measurement and recording of core temperature every hour Continuous in-line freezing (40 min in spiral freezer).	Individual weights after frying	30 pieces / every hour

ALLERGEN AND DIETARY REQUIREMENTS				
ALLERGENS	Product Free From YES / NO	Manufacturing Site Free From YES / NO	DECLARED ON PACK?	COMMENTS, INCLUDING SOURCE OF ALLERGEN
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.	Y	Y		
Sesame seeds and products thereof	Y	Y		
Peanuts and products thereof	Y	Y		
Cereals containing Gluten? i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof.	Y	N		
Milk & products thereof	Y	N		
Egg & products thereof	Y	N		
Fish & fish derivatives	Y	Y		
Crustaceans & products thereof	Y	Y		
Molluscs & products thereof	Y	Y		
Mustard & products thereof	Y	N		
Soya & products thereof	Y	N		
Celery & products thereof	Y	N		
Lupins & products thereof	Y	Y		
Sulphites >10ppm	Y	Y		
Sulphites <10ppm	Y	Y		Site does not handle sulphites but do handle other RMs which may contain sulphites
IS THE PRODUCT SUITABLE FOR:	YES	NO	DECLARED?	IF NO, WHICH INGREDIENT?
Vegetarians		X		
Ovo - Lacto Vegetarians		X		
Vegans		X		
Coeliacs	X		Y	
Kosher		X		
Halal		X		

GENETIC MODIFICATION			
GENETICALLY MODIFIED ORGANISMS	YES	NO	IF YES, WHICH INGREDIENT?
Does the product or any of its ingredients contain any genetically modified material whether active or not)?		X	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		X	
Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?		X	
Have genetically modified organisms been used as processing aids or used in connection with the production of the food or any of its ingredients?		X	
Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used with the production of the food or any of its ingredients?		X	

SHELF LIFE INFORMATION	
TOTAL SHELF LIFE FROM MANUFACTURE	18 months
MINIMUM SHELF LIFE ON DELIVERY	15 months
STORAGE (°C)	-18°C or below
LIFE AFTER OPENING	n/a
STORAGE AFTER OPENING (°C)	-18°C or below
FROZEN POST COOK?	yes
SUITABLE FOR CUSTOMER FREEZING?	no

NUTRITIONAL INFORMATION					
FINISHED PRODUCT Nutritional STANDARDS	TYPICAL VALUES /100G as sold	TYPICAL VALUES/ PER 150g SERVING	% OF REFERENCE INTAKE PER 100G	HFSS score	METHOD OF ANALYSIS
ENERGY (KJ)	1022	1537		3	Calculated (based on analytical values)
ENERGY (kcal)	244	367			Calculated (based on analytical values)
FAT	11.3	17.0			Calculated (based on analytical values)
OF WHICH SATURATES	1.9	2.9		1	Calculated (based on analytical values)

OF WHICH MONO UNSATURATES					
OF WHICH POLY UNSATURATES					
CARBOHYDRATE	23.4	35.2			Calculated (based on analytical values)
OF WHICH SUGARS	0.2	0.3		0	Calculated (based on analytical values)
OF WHICH STARCH					
FIBRE	1.3	2.0		1	Calculated (based on analytical values)
PROTEIN	11.9	17.9		5	Calculated (based on analytical values)
SODIUM (MG)					
TOTAL SALT	0.9	1.35		3	Calculated (based on analytical values)

HFSS Score							
F,V,N Score	0	Total A points	7	Total 'C' points	6	Overall Score	1

NUTRITIONAL CLAIM	QUALIFIES? Y/N	DECLARED? Y/N	JUSTIFICATION (e.g. at least 20% of calories come from protein)	DETAILS OF VALIDATION / CHALLENGE TEST COMPLETED FOR THE CLAIM	VERIFICATION TESTING FREQUENCY FOR THE CLAIM	IS END OF LIFE TESTING PUT IN PLACE FOR CLAIM?
High in fibre	N	N				
Source of fibre	N	N				
High in protein	N	N				
Source of protein	Y	Y	Protein is 19.5% of total energy source (11.9 x 4)/ 244= 19.5%			
X of your five a day	N	N				
Vitamin or Mineral	N	N				
Inulin	N	N				
OTHER LABELLING INFORMATION						
MAIN PRODUCT TITLE			LEGAL TITLE			CUSTOMER MARKETING TEXT
LEON Gluten Free Chicken Nuggets			Chicken thigh chunks in a seasoned gluten free breadcrumb coating			We've found the golden nugget. 100% chicken thigh, coated in a crispy gluten-free crumb. They swooped onto our menu in 2018, and are now landing in your home. Winner, winner, chicken dinner. Serve with our LEON waffle fries and Korean Mayo for a restaurant favourite at home.
ICONS AND LOGOS			SAFETY WARNINGS			COOKING INSTRUCTIONS
GLUTEN FREE, SOURCE OF PROTEIN			Whilst every care is taken to remove bones from this product, some may remain. To avoid danger of suffocation keep this plastic bag away from babies and children.			1. Preheat oven to 220/ 200 fan/ gas mark 7 2. Remove from bag and place the nuggets on a baking tray in your preheated oven. 3. Cook for 20-22 minutes, turning halfway through. 4. Make sure the nuggets re piping hot and cooked through before eating. Enjoy!. All cooking applications vary. This is a guide only DO not reheated once cooled.
SERVING SIZE			STORAGE INSTRUCTIONS			FREEZING INSTRUCTIONS
2			Keep Frozen at -18°C or below.			If food has thawed, do not refreeze.
QAS						
ORGANOLEPTICS						
APPEARANCE	Breaded chicken thigh pieces					
TASTE	Lightly seasoned chicken meat. Chicken should be free from any rancidity or off-flavours with respect to meat.					
AROMA	Savoury chicken aroma with slight bready back note. No off taints or metallic notes.					
TEXTURE	Initial crispiness from the coating followed by a naturally fibrous, tender, moist chicken bite.					
ACCEPTABLE TOLARANCES (PHOTOS)						
ACCPETBALE				UNACCEPTABLE		
Appearance						

Broken pieces, doubles, twins, misshapes, weld pieces:

- max. 6 pcs / 3 bags



Coating voids:

- bare patches: < 1cm²
- 0.5-1cm: max 5 pcs / 3bags
- >1cm: max 2 pcs / 3bags

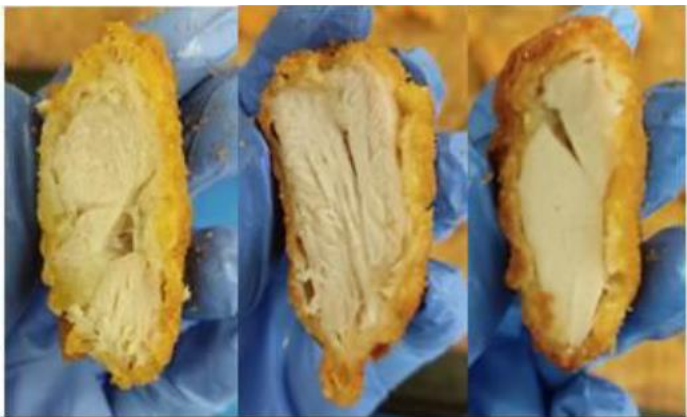
Balding (no crumbs just batter visible: max 6 pcs / 3 bags



TOTAL DEFECTS:
≤ 9 pcs / 3 bags

Thickness of the batter:

- Targer: ≤ 3mm



Broken pieces, doubles, twins, misshapes, straights, weld pieces, pockets of batter inside > 6 pcs / 3 bags



Dark / Burnt in appearance. Or incorrect product appearance due to out of specification ingredients having been used.



Coating voids:

- bare patches: >1cm²
- 0.5-1cm: > 5 pcs / 3 bags
- >1cm: >2 pcs / 3 bags



Excessive belt markings, Carbon specks, Contaminated by foreign body, Excessive blood spots present.

Balding (no crumb just batter visible: > 6 pcs / 3 bags



TOTAL DEFECTS:
≥ 9 pcs / 3 bags

Colour



Light brown coating



Too dark brown coating

Shape/Size



Finished product tolerances:
Target: 37 g
24-50 g = min. 80%
20-54 g = min. 95%
Fines/oversized – max. 10 m/m%
Piece count:
7-9 pcs / bag (80%)
6-10 pcs / bag (100%)



Finished product tolerances:
Target: 37 g
24-50 g < 80%
20-54 g < 95%
Fines/oversized – >. 10 m/m%
Piece count:
7-9 pcs / bag (<80%)
6-10 pcs / bag (<100%)

Bag



Outer Box



Packaging and labelling:

- The film will be correctly aligned both horizontally and vertically. The bag will be clean and free from soiling.
- The informations will be ink jetted in black.



LOT code format:
Example: 23219/1/1

Packaging and labelling:

- Bag not properly sealed.
- Dirty or soiled bag.
- Incorrect format of the date coding.
- Lot code incorrectly coded.

Code missing, illegible or distorted

23: last 2 digits of the year
219: date of raw material intake according to Julian calendar
/1: days elapsed from raw material intake to date of production
/1: number of shift
Best before date:
(DD:MM:YYYY)

- The coding will be correct, clear and fully legible.

The bag should be fully sealed.

Pin holes are acceptable:

- <5mm: max 3
- 3-5mm: max 1
- >5mm: none



Holes on the bag:

- <5mm: >3
- 3-5mm: >1
- >5 mm: Present



FINISHED PRODUCT TESTING					
MICRO/CHEMICAL/ ALLERGEN RISK	STANDARD	UNACCPETABLE	METHOD	FREQUENCY	LAB ACCREDITATION
TVC/APC	≤10,000 cfu/g	>10,000 cfu/g	MSZ EN ISO 4833-1:2014	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021
E. coli	< 10 cfu/g	> 10 cfu/g	MSZ ISO 16649-2:2005	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021
Staphylococcus aureus	< 10 cfu/g	> 10 cfu/g	MSZ EN ISO 6888-1:2008	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021
Salmonella spp.	Absent in 25g	Present in 25g	Mu06:2020	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021
Listeria Spp.	Absent in 25g	Present in 25g	MSZ EN ISO 11290-1:2017	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021
Coliforms	< 100 cfu/g	> 100 cfu/g	ISO 4832:2006	3 samples per each batch from start, middle, end	Baromfi-Coop Kft. Állategészségügyi Laboratóriuma NAH-1-1566/2021

Gluten (allergen)			< 20 mg / kg (Target: < 15 mg / kg, between 15-20 mg / kg result initiate RCA)			>20 mg / kg		M-56:2016, AOAC Official Method 2014.03		3 samples per each batch from start, middle, end		SGS Hungary Ltd.	
FINISHED PRODUCT STANDARDS													
PACKED WEIGHT						T1		T2		FREQUENCY OF CHECKS			
300 g						291 g		282 g		every bag			
DATE CODE FORMAT						MLOR		MLOI		FREQUENCY OF CHECKS			
Best before End: (DD:MM:YYYY)										before production and every hour during production			
FACTORY TEMPERATURE						WAREHOUSE TEMPERATURE		TRANSIT TEMPERATURE		DEPOT TEMPERATURE			
approx. 10°C						-18°C or below		-18°C or below		-18°C or below			
PACAKGING INFORMATION													
COMPONENT DESCRIPTION	WEIGHT	SPECIFICATION (E.G. 1MM FOIL, LAMINATED PAPER, PE/PE PLASTIC BAG)	Coated/uncoat ed?	Matt or Gloss?	FOOD CONTACT?	COUNTRY OF MANUFACTURE	SUPPLIER NAME AND ACCREDITATION	PRINT METHOD	PRINTER NAME AND CONTACT	RECYCLED CONTENT %	OPRL LABEL		
Bag	8 g	100% LDPE plastci film with no additional barriers or layers. Size approx.: 205 x 230 mm	uncoated	Matt	yes	Hungary	Horváth Fólia Kft		F-M Pack Kft.	0%	Recyclable at larger stores		
Outer Case	149 g	Corrugated Cardboard Dimension: 293 x 227 x 131mm	uncoated	N/A	No	Hungary		Ink-jet	N/A	100%			
Pallet	19.2 kg	Wood Sise: 1000 x 1200mm (One way UK Pallet)	N/A	N/A	No			N/A	N/A	N/A	N/A		
Shrinkwrap	0.6 kg	Plastic											
Pallet label	5 g	Paper	Uncoated	N/A	No								