

Effective Date: 8/18/23

Revision Date: 1/22/2024

Product Code: 00513

CEDAR CREEK FARMS PRODUCT SPECIFICATION



DESCRIPTION			
Product Code:	<u>00513</u>	UPC:	040232662041
<u>Claim:</u>		Sales Area:	

Product Description:	<u>6 oz Breast Fillet</u>		
Computer Name:	6 oz. BSB Fillet- Conv/IQF	10, 15, 20 and 40 lb. case (5 & 10 lb. bags)	

STORAGE AND HANDLING			
Shelf Life:	365 Days	Storage:	Below 0° Fahrenheit
Safe Handling Instructions:			
<p>This product was produced at a USDA federally inspected poultry plant. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe-handling instructions:</p> <ul style="list-style-type: none"> - Keep frozen. - Thaw in refrigerator or microwave - Keep raw meat and poultry separate from other foods. - Wash working surfaces (including cutting boards) utensils and hands after touching raw meat or poultry. - Cook thoroughly. - Keep hot foods hot. Refrigerate leftovers immediately or discard. 			

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PACKAGING AND LABELING					
Label Number:		00513		Dimensions: 3 x 5"	
Label Placement:		Label will be placed on the bottom LEFT corner of the box.			
Printing:		USDA Approved label			
Retained moisture statement:		May contain up to 3% retained water			
Master Case:		6" clam shell 16 X 9.6 X 5 <i>(CS)</i> TGI Self Locking 22 X 15 X 6 <i>(TGI)</i> Larry (20kg) 24 X 16 X 6 <i>(LB)</i> 40# Box 21.14 X <i>(BB)</i>			
Bag/Liner Number:		n/a			
Method of Packaging:		Chicken Breast will be IQF to 0 degrees Fahrenheit. Bagged into 5 or 10 lb. bags Packed out: 10# Case 15# Case 20# Case 40#Case			
Temperature Control:		Finished Product Temperature ≤ 32° F. (At time of shipping)			
Pallet Arrangement:					
Cases per	90 <i>CS</i>	Cases per	9	Tiers per Pallet:	9/10
Pallet:	50 <i>TGI/LB</i>	Tier:	5		10
	45 <i>BB</i>		5		9
Notes:					
Stretch wrap from top to bottom including pallet.					

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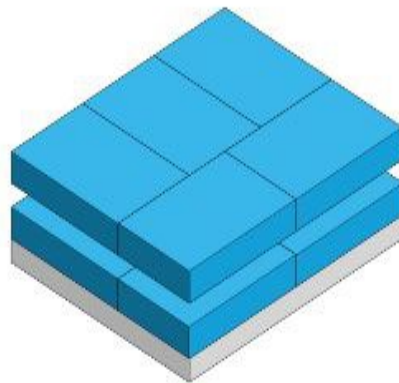
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Clamshells (10 lb. net wt)



TGI, Larry & BB Boxes (15, 20 & 40 lb. net wt.)



00513

KEEP FROZEN



6 OZ BREST FILLETS

6 OZ INDIVIDUALLY FROZEN BONELESS SKINLESS CHICKEN BREST FILLETS
UP TO 15% SOLUTION OF WATER, SALT, SODIUM PHOSPATE

NET WT: xxx LBS

NET WT: xxx KGS

USE BY: 10/19/2024



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SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY. KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

PACKED ON: 10/19/2023

PRODUCT OF USA- CEDAR CREEK FARMS 385 HARDEEVILLE INDUSTRIAL PARK RD. HARDEEVILLE, SC 29927

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PROCESSING SPECIFICATIONS							
Procedures:							
Boneless skinless chicken breast will be portioned to achieve weight. Fillet will run through peracetic acid/PAA spray bar, then will be marinated, IQF, bagged in 5 or 10-pound bags, packed into 10, 20, 30 or 40 lb. case, passed through metal detector, then stacked/palletized.							
Quality Criteria:							
Based on 10lb Sample							
Defect	AQL	Acc	Rej	Defect	AQL	Acc	Rej
Foreign Material	0	0	1				
Bone < 1/2"	0.4	2	3				
Bone > 1/2"	0	0	1	Purple/Red Bruises >1/2"	1.5	7	8
Hard Cart > 1/2"	0	0	1	Bld spots > 1/4"	2.5	10	11
Cart/Gristle <1/2"	1.5	7	8	Hanging Fat >1"	0	0	0
Skin <1/2" square	1	1	1				
Skin >1/2" square	1	1	1				
Portion Control:	N/A			Weight Control:	N/A		
Microbiological Criteria:	Comply with Regulatory Standards for RTC Raw Poultry						
X-Ray Standards:	Raw Materials used have been run through X-ray for inspection to remove extraneous material, bones, defects, large pieces of cartilage.						
Metal Detection Criteria:	NF 6.0mm, F 6.0mm, 5.0 SS						
Allergens:	N/A						
Cooking Instructions:	Cook to an internal temperature of 165° F for at least 30 seconds.						

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Nutrition Facts	
6 oz of boneless, raw, without skin	
Serving Size (yield after cooking)	
<hr/>	
Amount Per Serving	
Calories	177
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% Daily Values*	
Total Fat 3.82g	5%
Saturated Fat 1.082g	5%
<i>Trans Fat</i> -	
Polyunsaturated Fat 0.825g	
Monounsaturated Fat 1.328g	
Cholesterol 91mg	30%
Sodium 428mg	19%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 33.22g	
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Vitamin D -	
Calcium 16mg	1%
Iron 1.11mg	6%
Potassium 274mg	6%
Vitamin A 6mcg	1%
Vitamin C 0mg	0%
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<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

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