

MOUNTAIRE FARMS FINISHED PRODUCT SPECIFICATIONS

Wholesale Item



Item (Product) Description: * BONELESS BREAST HALVES
4/10 CVP BLACK LABEL

Product Type: * CVP

Item Number: * 25688

Item Approval Date: 07-Mar-06

R&D Approved (Level III only) by: N/A

Other:

Plant: * North Carolina

Initiated by: * Bob Tomlinson

R&D Approved (Level III only) on:

Mountaire Farms fully complies with all U.S. Department of Agriculture Food Safety Inspection Service regulations including Hazard Analysis and Critical Control Point requirements, Sanitation Standard Operating Procedures, Salmonella performance standards, E. coli process control standards and Food Defense guidelines. Also, adherence to Chemical Residue Avoidance programs and compliance with live production Best Manufacturing Practices ensure that poultry presented for slaughter is safe and of the highest quality.

RAW PRODUCT SPECIFICATIONS

QA Grading Standards: *

BLACK LABEL BONELESS BREAST HALVES STANDARD

(Revised: 12/15/14)

[Note: Revisions in bold italics]

I. Defect Definitions

- A. **Bones** - hard, dense, porous skeletal tissue
 - 1. Major: $\geq 1/4"$
 - 2. Minor: $< 1/4"$
- B. **Cartilage** - opaque/white tough connective tissue usually pliable and associated with ends of bones, such as keel, fan, Ervin's and shoulder bones.
 - 1. Major: $\geq 1/4"$
 - 2. Minor: $< 1/4"$
- C. **Bruises/Blood Spots**
 - 1. Aggregate dark red-to-purple tissue or clots $\geq 1/4"$ diameter
 - 2. Aggregate pink-to-light red tissue $\geq 1/2"$ diameter
- D. **Blisters**
 - 1. Clear-to-slightly pink $> 1/2"$ diameter or that detracts from the appearance of the product.
 - 2. Discolored (yellow, green, amber, red-to-bloody) $\geq 1/8"$ diameter
- E. **Extraneous Material**
 - 1. Foreign - non-chicken substances (grease, glove fragments, packaging material, etc.)
 - 2. Chicken - tissue other than fillet related (loose or attached tender, crop, etc.)
- F. **Skin** - aggregate skin or associated fatty layer of the skin beneath the tougher outer layer $> 1/4"$
- G. **Overscaled** - opaque white discoloration with the magnitude of frosted adhesive tape covering $> 1/3$ of the display surface
- H. **Improper Cut**
 - 1. Display Surface, a.k.a. "Silver-side"
 - a. Perimeter cuts, tears or mutilation $> 3/4"$ in length or diameter
 - b. Stabs or holes $> 1/2"$ in length or diameter
 - c. Automated Skinner damage $> 1/16"$ deep and $> 1/2"$ diameter
 - 2. Other
 - a. $> 3/4$ of a butterfly
 - b. Connected halves
 - c. Pieces - $< 3/4$ of a half
- I. **Fat** - Total aggregate deposits $> 1/2"$ diameter [Note: Rib Fat and Meat must be removed]
- J. **Necrotic Tissue** - firm greenish tissue associated with muscle atrophy
- K. **Surface Deposits** - Discolored gray-to-brown aggregate of fat, mucus and/or connective tissue $> 1/4"$ diameter
- L. **Shoulder Tendon** - opaque/white tough connective tissue $> 1/4"$ in length at breast-to-wing joint (Figure 1).
- M. **Keel Ribbon** - $> 1/2"$ long connective tissue associated with the seamlike union between the two breast lobes also serving as an attachment of the breast midline to the underlying keel bone and cartilage (Figure 2).
- N. **Inflammatory Process [infected tissue]** - opaque yellowish exudate and tissue discoloration

II. Process Monitoring Procedures

- A. QA will evaluate random samples of finished product consisting of 100 pieces from each
- B. Defects found at Rejection Levels require:
 - 1. rejection and rework of the affected lot; and
 - 2. until the first of two consecutive 100 piece retests are at Goal.

III. Individual Defect Tolerances* [in addition to Total Defective Pieces limit] (defects per 100 piece sample)

Defect	Goal	Rejection
Bones (major)	0	≥ 1
Cartilage (major)	0	≥ 1
Bones (minor)	≤ 1	≥ 2
Keel Ribbon	≤ 3	≥ 4
Surface Deposits	≤ 2	≥ 3
Blisters	≤ 3	≥ 4
Skin	≤ 3	≥ 4

Fat	≤3	≥4
Cartilage (minor)	≤4	≥5
Overscald	≤4	≥5
Bruises/Blood Spots	≤4	≥5
Shoulder Tendon	≤4	≥5
Improper Cut	≤4	≥5
Necrotic Tissue	0	≥1
<i>Inflammatory Process</i>	0	≥1
Extraneous Foreign Material	0	≥1
Extraneous Chicken Material	≤1	≥2
Pieces per scaled unit (Note: Do not include in Total Defects)	≤2	≥3
Total Defective Pieces	≤10	≥11

*For Process Control only; not intended as Acceptable Quality Limits (AQL) for finished product.

M:\Food Safety and QA\Product Grading Standards (English)\Boneless Breast\Halves\Plant Grade\BLACK LABEL Boneless Breast HALVES Standard

QA Grading Standards (2):

RECEIVER SAMPLING PROCEDURE

BLACK LABEL BONELESS BREAST HALVES

(created 12/7/15)

- A. The Receiver will evaluate a random sample of 315 pieces (approximately 375 lb) or of 105 pieces (approximately 125 lb) from each of three randomly selected bulk bins palletized units within the trailer load [Approximate Lot Size = 40,000 lb or 35,000 pi (1.2 lb/piece); MIL-STD-105E, Level II, Sample Size M = 315 pieces].
- B. Defects found at Rejection Levels (defined in Section C. below) require a second id 315 piece (375 lb) sample verification conducted in a similar manner as described a
1. acknowledge the improbable occurrence of an initial non-representative sample,
 2. verify the defect level in the Lot (population).

C. Individual Defect Tolerances (defects per 315 piece [375 lb] sample)

Defect	Accept	Reject
Bones (major)	≤1	≥2
Bones (minor)	≤6	≥7
Cartilage (major)	≤2	≥3
Cartilage (minor)	≤20	≥21
Bruises/Blood Spots	≤4	≥5
Blisters	≤1	≥2
Extraneous Foreign Material	0	≥1
Extraneous Chicken Material	≤1	≥2
Skin	≤1	≥2
Overscald	≤1	≥2
Improper Cut	≤15	≥16
Fat	≤15	≥16
Necrotic Tissue	≤1	≥2
Surface Deposits	≤2	≥3
Shoulder Tendon	≤15	≥16
Keel Ribbon	≤15	≥16
Inflammatory Process	0	≥1

QA Grading Standards (3):

QA Grading Standards (4):

Product Components: *

Raw Single Ingredient

Describe Raw
Formulated Type:

Ingredients/Formula/Raw Product Additions:

Nutritional Information: *

Nutrition Facts	
Serving Size 4 oz (112g)	
Servings per Container Varied	
Amount Per Serving	
Calories 110	Calories from fat 10
% Daily Value*	
Total Fat 1 g	2%
Saturated Fat .5 g	2%
Trans Fat 0 g	
Cholesterol 65 mg	22%
Sodium 75 mg	3%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 26 g	52%
Vitamin C 2%	● Iron 4%
Not a significant source of: Calcium, Vitamin A	
*Percent Daily Values are based on a 2,000 calorie diet.	

Allergens: *

No

List Allergens:

None Known

Label Claims: *

None

Other:

Visual Product Description and Special Attributes:

Prepackaged Image:



Packaged Image:

MSC SPECIFICATIONS

Is this an MSC Specification?

Fat:

Moisture:

Protein:

Moisture Protein Ratio:

Ash:

Bone:

Color:

PACKAGING SPECIFICATIONS

Packaging Options: * (4) 10 lb Bags

Packaging Graphics: * Printed

Package Closure: * Heat Sealed

Package Weight: * Net Wt

Liner Type: * Other

**Package Label Graphics/
Digital Image:**

Packaging Formula:

**Additional Packaging
Information:**

Other:

Graphics Description: Black Label Bag

Other:

Tare Wt. Established: * Yes

Other: CVP

MASTER CARTON SPECIFICATIONS

Brand: * Black Label

Private Label Detail:

Carton/Container Type: * 6.5" GREENCOAT BOX

Box Cube:

Lid Type: * Other

Other:



Container Security: * Fitted over carton

Other:

Coolant: * CO2 Dry Ice

Other:

Weight: * 40 lb **Other:**

Dual Language Label: * No **List Other(s):**

Additional Packing Information:

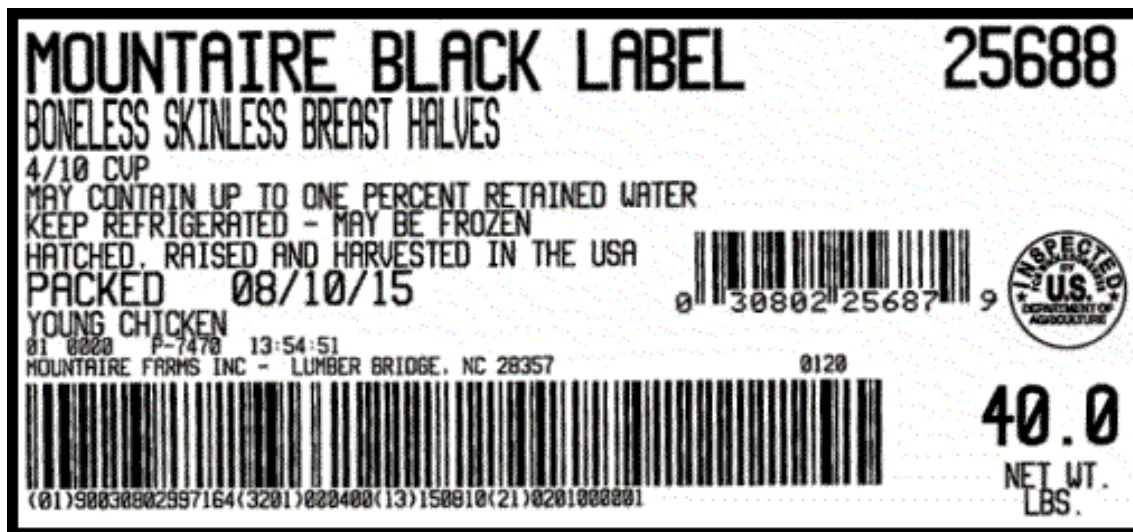
Labels:

**Primary Carton/
Container Label
(English): *** Yes (see below)

Label Date Type: * Pack Date

Date Format: * mm/dd/yy

Image: *



Label Placement: * Box End Center

**Secondary Carton/
Container Label (2nd
language):** Not Applicable **Other:**

Label Date Type:

Date Format:

Image:

Label Placement:

**Interior Carton/
Container Label (2nd
language): ***

Not Applicable

Other:

Label Date Type: *

Date Format:

Image:

USDA-FSIS REGULATORY REQUIREMENTS

**Packaging Claims Statement
Approval: ***

Approved

**Master Carton/Packaging Label(s)
Approval: ***

Approved

Ingredient Statement Approval: *

Not Applicable

Ingredient Statement: *

Not Applicable

Nutrition Facts: *

Not Required, Available

**Product Class (i.e. kind, class or cut
of raw poultry): ***

Regular, conventional chicken

FSIS Label Approval:

Generic Label Approval:

PROCESS PROCEDURE

Description of Processing Steps:

Breasts are hand cut and trimmed.

Research & Development Formula: *

Not Applicable

Formula Number:

R&D Process Procedure Number:

Additional Specific Food Safety and/or Quality Requirements and Monitoring:

COOLER-SHIPPING SPECIFICATIONS

Spacers: *

No

Carton(s)/Container(s) per Pallet: *

49

Layers of cartons per Pallet: *

7

Stacking Pattern: *

Interlocked

Carton Footprint on Pallet: *

Pallet Type: *

CHEP

Slip Sheet: *

No

Pallet Wrap:

Mechanical or Manual

**Preshipment Pallet Monitoring
Standard Operating Procedure and
Worksheet:**

Additional Shipping Instructions: