

Hunter Food

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Product Specification

Product Code: P-824SM

Description: B/L S/L Chicken 8oz Breast Meat Filet Marinated

Breast meats that are de-boned and marinated coming from young chickens that are slaughtered in an USDA inspected plant from flock that has been tested residue free. Breast meats must be held at an internal temperature of 32 degrees F to 37 degrees F from the time of chilling to sizing.

Cutting Procedures and Requirements

- Fresh breast meats are trimmed by hand, manually sized.
- Product shall be free of skin, bone, and abscesses. (Deviation should be no more than 1% of whole shipment)
- Individual pieces shall average 8 ounces with a deviation of +/- 0.5 ounce. (Deviation should be no more than 1% of entire shipment)

Marinating Procedures

- Raw fresh boneless skinless breast meat are placed into a vacuum tumbler marinating with water, salt, and phosphate and thereafter dumped onto a processing table.

Packing Procedures and Requirements

- Fresh product shall be packed in 12 slots tray with liner and 2 trays per case and chilled below 40 degrees F within 4 hours of packaging.
- All boxes must have a label with the description of the product and a pack date.
- The fresh product will then send into -26 degrees F freezer to be blast frozen within 24 hours from pack date.

Microbiological/Criteria

- Total Plate Count: <100,000/gm
- Coliforms: <5,000/gm
- Staph. Aureus: <500/gm
- E. Coli: <1,000/gm