

Fresh Item BOM Report BREAST TENDERS 4/10 CVP

Finished Product Detail

Item (Product)	BREAST TENDERS 4/10 CVP	Status:	Approved
Description:			
Product Type:	CVP	Record Type:	Fresh Item BOM
Item Number:	25227	Plant:	Lumber Bridge
Item Approval Date:		Initiated By:	

Raw Product Specifications

Grading Standard:	100104
Graded Name:	BLUE LABEL TENDER STANDARD

Per Serving

<u> </u>			
Total Fat (g):	1.0000	Total Fat % Daily Value:	1.00%
Saturated Fat (g):	0.5000	Saturated Fat % Daily Value:	2.00%
Trans Fat (g):	0.0000	Trans Fat % Daily Value:	0.00%
Cholesterol (mg):	65.0000	Cholerstrol % Daily Value:	22.00%
Sodium (mg):	75.0000	Sodium % Daily Value:	3.00%
Total Carbohydrates (g):	0.0000	Total Carbohydrates % Daily Value:	0.00%
Dietary Fiber (g):	0.0000	Dietary Fiber % Daily Value:	0.00%
Added Sugar (g):	0.0000	Sugar % Daily Value:	0.00%
Protein (g):	26.0000	Protein % Daily Value:	52.00%
lron (mg):	0.8000	Iron % Daily Value:	4.00%

100g Nutritional Composition

Total Fat (g):	Total Fat % Daily Value:
Saturated Fat (g):	Saturated Fat % Daily Value:
Trans Fat (g):	Trans Fat % Daily Value:
Cholesterol (mg):	Cholerstrol % Daily Value:
Sodium (mg):	Sodium % Daily Value:
Total Carbohydrates (g):	Total Carbohydrates % Daily Value:
Dietary Fiber (g):	Dietary Fiber % Daily Value:
Added Sugar (g):	Sugar % Daily Value:
Protein (g):	Protein % Daily Value:
lron (mg):	Iron % Daily Value:

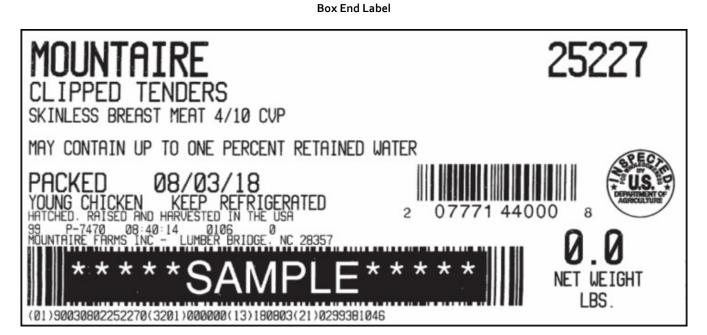








Visual Product Description:



MSC Specifications

Is this a MSC Specification?	No		
Fat:		Moisture:	
Protein:		Moisture Protein Ratio:	
Ash:		Bone:	
Color			

Packaging Specifications

CVP:	Yes	Graphics Description:	
Packaging Graphics:	Printed	Tare Wt. Established:	Yes
Package Closure:		Weight Type:	
Packaging Weight:	(4) 10 lb bags		
Additional Packaging Information:			

Master Carton Label

Label Date Type:	Pack Date	Date Format:	MM/DD/YY
File Type :	Box End Label	Label Placement:	Box End Center
Shelf Life:		Label Claims:	None





USDA-FSIS Regulatory Requirement

Ingredient Statement:	Not Applicable	Product Class:	Regular, Conventional Chicken
Nutrition Facts:	Not Required, Available		

Cooler-Shipping Specifications

Carton(s)/Container(s) per Pallet:	49	Layers of Cartons per Pallet:	7
Stacking Pattern:	Interlocked	Pallet Type:	CHEP
Carton Footprint on Pallet:	Pallet Footprint 7 Down Box	Slip Sheet:	No
Number of Cases per Layer (Ti):	7		
Layers of Cases per Pallet (Hi):	7		
Cases per Pallet:	49		

USDA Export Seal:

Freezer Requirements

Hold Temp at Freezer:

Mountaire Material Number	Spec Name	Commodity
35-110-0002	CO ₂ , Rice Pellets	Miscellaneous
355-000-060	LABEL, PAPER, BOX END CHILL ADHESIVE	Label
60-112-0070	LINER, 33.5X25X2 MIL, CLEAR, ATL, MTR33500A	Liner
60-115-0281	BAG, MTRE TENDER PG, 13X15.5X .0035 60-115-0281	Bag
60-122-0190	BODY, 6.50, DOMESTIC, KRAFT	Corrugated
60-123-0072	LID, 2.75, MTAIRE, BLUE LABEL, ONE HEALTH	Lid
60-160-0076	TAPE, 1/2" FILAMENT, WHITE, P7470, 6270065	Miscellaneous
60-160-0150	GLUE, HOTMELT, TECHNOMELT, DHM 803	Miscellaneous

BLUE LABEL TENDER STANDARD

(Revised: 11/18/20)

[Note: Revisions in bold italics]

I. Defect Definitions

- A. Bones hard, dense, porous skeletal tissue
 - 1. Major: ≥ 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: ≥ 1/4"
 - 2. Minor: < 1/4"
- C. Unclipped Tendon tough, fibrous connective tissue extending >1/8" beyond the muscle tissue
- D. Conformation
 - 1. Cuts, tears, dangling tissue $\geq 3/4$ " in length or diameter
- E. Mutilation mushy, misshapen, grossly deformed, indistinguishable as a tender 1. More than 1/3 tender missing
- F. Bruises or Blood Spatter red or darker, single spot or aggregate area >1/2" diameter.
- G. Loose Tendons loose clipped tendons observed in the finished product
- H. Extraneous Material
 - 1. Foreign non-chicken substances (grease, glove fragments, packaging material, etc.)
 - 2. Chicken tissue other than tender related (fillets, crop, skin, etc.)
- I. Necrotic Tissue firm greenish tissue associated with muscle atrophy

II. Process Monitoring Procedures

- A. QA will evaluate random samples of finished product consisting of 100 pieces from each processing Lot;
- B. Defects found at the Rejection Level require:
 - immediate retention of product being produced until two successive 100 piece retests are at Goal; failure to achieve Goal in either retest will require rejection of all retained product AND until the first of two consecutive 100 piece retests are at Goal
 - 2. no action on product produced since the last in-compliance check unless prescribed by plant management to address extraordinary circumstances.

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

Defect	Goal	Rejection
Bones (Major)	0	≥1
Bones (Minor)	≤1	≥2
Cartilage (Major)	0	≥1
Cartilage (Minor)	≤4	≥5
Unclipped Tendons	≤8	≥9
Conformation*	≤19	≥20
Mutilation	≤9	≥10
Bruises/Blood Spatter (major)	≤3	≥4
Loose Tendons	≤5	6
Extraneous Foreign Material	0	≥1
Extraneous Chicken Material	0	≥1
Necrotic Tissue	0	≥1
Total Defective Pieces*	≤15	≥16

RECEIVER SAMPLING PROCEDURE

BLUE LABEL TENDER STANDARD

(created 2/6/16; revised 12/01/21)

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 - 1. Major: ≥ 1/4"
 - 2. Minor: < 1/4"
- C. Unclipped Tendon tough, fibrous connective tissue extending >1/8" beyond the muscle tissue
- D. Conformation
 - 1. Cuts, tears, dangling tissue ≥ 3/4" in length or diameter
- E. Mutilation mushy, misshapen, grossly deformed, indistinguishable as a tender 1. More than 1/3 tender missing
- F. Bruises or Blood Spatter red or darker, single spot or aggregate area >1/2" diameter.
- G. Loose Tendons loose clipped tendons observed in the finished product
- H. Extraneous Material
 - 1. Foreign non-chicken substances (grease, glove fragments, packaging material, etc.)
- 2. Chicken tissue other than tender related (fillets, crop, skin, etc.)
- I. Necrotic Tissue firm greenish tissue associated with muscle atrophy
- II. Process Monitoring Procedures
 - A. QA will evaluate random samples of finished product consisting of 100 pieces from each processing Lot;
 - B. Defects found at the Rejection Level require:
 - 1. immediate retention of product being produced until two successive 100 piece retests are at Goal; failure to achieve Goal in either retest will require rejection of all retained product AND until the first of two consecutive 100 piece retests are at Goal
 - 2. no action on product produced since the last in-compliance check unless prescribed by plant management to address extraordinary circumstances.
- A. The Receiver will evaluate a random sample of 315 pieces (approximately 60 lb) consisting of 105 pieces (approximately 20 lb) from each of three randomly selected bulk bins or palletized units within the trailer load [Approximate Lot Size = 40,000 lb or 200,000 pieces (0.2 lb/piece); MIL-STD-105E, Level I, Sample Size M = 315 pieces].
- B. Defects found at Rejection Levels (defined in Section C. below) require a second identical 315 piece (60 lb) sample verification conducted in a similar manner as described above to:
 - 1. acknowledge the improbable occurrence of an initial non-representative sample, and
 - 2. verify the defect level in the Lot (population).
- C. Individual Defect Tolerances (defects per 315 piece [60 lb] sample)

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Defect	Accept	Reject
Bones (Major)	≤2	≥3
Bones (Minor)	≤3	≥4
Cartilage (Major)	≤2	≥3
Cartilage (Minor)	≤10	≥11
Unclipped Tendons	≤24	≥25
Conformation	≤60	≥61
Mutilation	≤28	≥29
Bruises/Blood Spatter (major)	≤9	≥10
Loose Tendons	≤15	≥16
Necrotic Tissue	0	≥1
Extraneous Foreign Material	0	≥1
Extraneous Chicken Material	≤1	≥2

*Rejection Criteria Should Not Include Conformation Defects