

CHILDREN'S CHICKEN DUMPLINGS (PEL'MENI)

PRODUCT SPECIFICATION SHEET

Semi-finished Product: "Beet Juice"

Ingredient Unit Gross per portion Net per portion

Beetroot	kg	2.200	1.000
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Output: 1 kg semi-finished product

Semi-finished Product: "Red Dough for Children's Chicken Dumplings"

Ingredient	Unit	Gross	Net
Wheat flour	kg	0.656	0.656
Table salt	kg	0.008	0.008
Sunflower oil (refined)	L	0.008	0.008
Beet juice	kg	0.328	0.328
Vinegar	L	0.007	0.007

Output: 1 kg semi-finished product

Semi-finished Product: "Green Dough for Children's Chicken Dumplings"

Ingredient	Unit	Gross	Net
Wheat flour	kg	0.656	0.656
Table salt	kg	0.008	0.008
Sunflower oil (refined)	L	0.008	0.008
Spinach	kg	0.131	0.131
Drinking water	L	0.197	0.197

Output: 1 kg semi-finished product

Semi-finished Product: "Carrot Juice"

Ingredient Unit Gross Net

Peeled carrot kg 2.200 0.800

Drinking water L 0.200 0.200

Output: 1 kg semi-finished product

Semi-finished Product: "Orange Dough for Children's Chicken Dumplings"**Ingredient Unit Gross Net**

Wheat flour kg 0.656 0.656

Table salt kg 0.008 0.008

Sunflower oil (refined) L 0.008 0.008

Carrot juice kg 0.328 0.328

Vinegar L 0.007 0.007

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Chicken (Trim)"**Ingredient Unit Gross Net**

Chicken trim kg 1.050 1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Peeled Onion"**Ingredient Unit Gross Net**

Onion kg 1.200 1.000

Output: 1 kg semi-finished product

Semi-finished Product: "Filling for Children's Chicken Dumplings"**Ingredient Unit Gross Net**

Ground chicken (trim) kg 0.945 0.945

Ingredient	Unit	Gross	Net
Peeled onion	kg	0.043	0.043
Sunflower oil (refined) L		0.008	0.008
Table salt	kg	0.003	0.003

Output: 1 kg semi-finished product

Final Product: “Children’s Chicken Dumplings”

Ingredient	Unit	Gross	Net
Red dough	kg	0.167	0.167
Orange dough	kg	0.167	0.167
Green dough	kg	0.167	0.167
Chicken filling	kg	0.500	0.500
Wheat flour (for dusting)	kg	0.050	–

Output: 1 kg finished product

PRODUCT CHARACTERISTICS

Appearance:

Pelmeni shape, colorful (red, orange, green) with smooth surface, no cracks or leaks.

Taste and Aroma:

Mild and pleasant, matching the ingredients used.

PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)

Red (Beet) Dough

- 2.000 kg – wheat flour
- 1 L – beet juice (add 0.020 kg vinegar)
- 0.025 kg – salt
- 0.025 kg – sunflower oil

Beet juice ratio:

2.200 kg beets → 1 L juice

Yield: 3.070 kg

Green (Spinach) Dough

- 2.000 kg – wheat flour
- 0.400 kg – thawed spinach
- 0.025 kg – salt
- 0.025 kg – sunflower oil
- 0.600 kg – water

Yield: 3.070 kg

Orange (Carrot) Dough

- 2.000 kg – wheat flour
- 1 L – carrot juice (add 0.020 kg vinegar)
- 0.025 kg – salt
- 0.025 kg – sunflower oil

Carrot juice ratio:

2.200 kg carrots → 1 L juice

Yield: 3.070 kg

Filling

- 8.700 kg – chicken trim
- 0.400 kg – peeled onion
- 0.025 kg – salt
- 0.075 kg – sunflower oil

Yield: 9.200 kg

Final Dumplings

- 3.070 kg – red dough
- 3.070 kg – orange dough
- 3.070 kg – green dough
- 9.200 kg – chicken filling

One dumpling weight: 12 g

- Dough – 6 g
- Filling – 6 g

Total yield: 18.400 kg

Preparation Method

Sift wheat flour, add salt, oil, and colored vegetable juice (beet, carrot, or spinach) instead of water, and knead in a dough mixer until smooth.

Grind chicken trim and scalded onion, mix thoroughly, season with salt and oil.

Roll each colored dough to 1–1.5 mm thickness, cut circles (58 mm diameter), place 6 g filling in center, and seal edges.

Freeze for 30 minutes, then pack into 1 kg labeled zip bags.

LABEL INFORMATION

Ingredients:

Chicken fillet (40%), premium wheat flour (30%), beet juice, carrot juice, spinach juice, drinking water, onion, refined sunflower oil, table salt, ground black pepper.

Allergens: Highlighted in bold.

Energy value per 100 g: 243.73 kcal

Shelf life & storage:

90 days at temperature not exceeding –18°C. Use insulated packaging during warm seasons.

Cooking instructions:

Boil frozen dumplings in salted water for 5–7 minutes after boiling resumes. Drain and serve with butter or sour cream.

Do not refreeze after thawing.

Nutritional Value per 100 g:

- Energy: 1018 kJ / 243.73 kcal
- Fat: 9.16 g (of which saturated: 1.42 g)
- Carbohydrates: 28.19 g (of which sugars: 0.56 g)
- Fiber: 3.71 g
- Protein: 13.96 g
- Salt: 0.9 g