

CHICKEN DUMPLINGS (PEL'MENI)

PRODUCT SPECIFICATION SHEET

Semi-finished Product: "Dough for Dumplings – Corn Flour Base"

Ingredient	Unit	Gross per portion	Net per portion
Wheat flour	kg	0.600	0.600
Drinking water	L	0.350	0.350
Sunflower oil (refined)	L	0.020	0.020
Table salt	kg	0.006	0.006
Turmeric seasoning	kg	0.001	0.001

Output: 1 kg semi-finished product

Semi-finished Product: "Ground Chicken"

Ingredient	Unit	Gross	Net
Chicken thighs	kg	0.510	0.510
Chicken fillet	kg	0.510	0.510

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: "Ground Chicken Fat"

Ingredient	Unit	Gross	Net
Chicken thighs	kg	1.030	1.000

Output: 1 kg semi-finished product

Semi-finished Product: “Filling for Chicken Dumplings on Corn Flour”

Ingredient	Unit Gross Net		
Ground chicken	kg	0.730	0.730
Peeled onion	kg	0.120	0.120
Ground chicken thighs	kg	0.120	0.120
Drinking water	L	0.075	0.075
Table salt	kg	0.010	0.010
Ground black pepper	kg	0.001	0.001

Output: 1 kg semi-finished product

Final Product: “Chicken Dumplings on Corn Flour”

Ingredient	Unit Gross Net		
Dough for dumplings	kg	0.500	0.500
Filling for chicken dumplings	kg	0.500	0.500
Wheat flour (for dusting)	kg	0.050	–

Output: 1 kg finished product

PRODUCT CHARACTERISTICS

Appearance:

Pelmeni shape, edges well sealed, smooth surface without cracks or filling leaks.

Taste and Aroma:

Corresponds to the ingredients used.

PRODUCTION INSTRUCTIONS (FOR KITCHEN STAFF)

Dough Preparation

- 6.500 kg – wheat flour
- 0.060 kg – salt
- 3.300 L – cold water
- 0.200 kg – sunflower oil (refined)

- 0.006 kg – turmeric seasoning

Output: 10.000 kg

Process:

Sift wheat and corn flour into the dough mixer, add salt, oil, and cold water. Mix for 15–17 minutes until the dough is smooth and no longer sticks to the hands or bowl.

Filling Preparation

- 3.650 kg – chicken fillet
- 4.850 kg – chicken trim (thigh)
- 1.200 kg – peeled onions
- 0.100 kg – salt
- 0.010 kg – black pepper
- 0.075 L – water

Output: 10.000 kg

Process:

Grind chicken fillet, chicken thighs, and onions through a meat grinder. Add salt, pepper, and cold water, then mix thoroughly until uniform.

Dumpling Formation

- 10.000 kg – flour dumpling dough
- 10.000 kg – chicken filling

One dumpling weight: 12 g

- Dough – 6 g
- Filling – 6 g

Total output: ~20.000 kg

Process:

Roll dough to 1–1.5 mm thickness, cut circles 58 mm in diameter (6 g each). Place 6 g of filling in the center and form dumplings. Freeze for 30 minutes, then pack into ziplock bags (~1 kg each).

LABEL INFORMATION

Ingredients:

Boneless chicken (34%), premium wheat flour (31%), drinking water, onion, refined sunflower oil, salt, ground black pepper.

Allergens: Highlighted in bold.

Energy value per 100 g: 265.3 kcal

Shelf life & storage:

90 days at temperature not exceeding -18°C . Use insulated bags during summer.

Cooking instructions:

Boil frozen dumplings in salted water for 5–7 minutes after boiling resumes. Drain and season to taste.

Do not refreeze after thawing.

Nutritional Value per 100 g:

- Energy: 1108 kJ / 265.3 kcal
- Fat: 12.84 g (of which saturated: 3.52 g)
- Carbohydrates: 27.58 g (of which sugars: 0.63 g)
- Fiber: 3.14 g
- Protein: 11.67 g
- Salt: 0.9 g