

	PRODUCT SPECIFICATION			
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	DOCUMENT TYPE: EP Product Specification			APPROVED QA 220222 
	TITLE: FRIED CHICKEN SKEWER, 30 G, DEEP FROZEN			

1. – SUPPLIER

Name : Euro Poultry



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2. – ARTICLE

Product name : FRIED CHICKEN SKEWER, 30 G, DEEP FROZEN

Product weight : 30 gram

Article no. : 1013571

Country of origin : Thailand

Health mark : TH 49

Halal : Yes

Keyhole mark : Yes

Photograph of product



The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations.

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3. – FINISHED PRODUCT QUALITY

3.1 – PHYSICAL CRITERIA

The chicken product meets the following minimum requirements:

- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains;
- free of bones;
- there shall be no traces of prior freezing.

* Although every effort has been taken to remove all bones, some small parts may remain

Process related contamination

The product is free from:

- Hair/ plastic/ label/ paper/ wood/ textile/ polystyrene/ paint...
- Glass/ metal/ hard plastic/ fat/ chemicals

3.2 – ORGANOLEPTIC PARAMETERS

Appearance	: Typical for Steam cooked/ fried chicken meat
Colour	: Creamy off white core colour/ light brown surface. Absentness of 'pinking' in the core, absentness of black spots
Flavour	: Typical for fried chicken meat, slightly salted.
Texture	: Naturally fibrous, tender, moist

3.3 – MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target (m)	Reject (M)
Total Viable Count (cfu/ g)	<1.0x10 ⁴	>1.0x10 ⁵
Total Coliforms (cfu/ g)	<100	>500
E. coli (org/ 0.1g)	Not detected	n.d/ 1.0g
St. aureus (cfu/ 0.1g)	<10	>100
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes (org in 25g)	Not detected	Present

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4. – INGREDIENT DECLARATION

Ingredient declaration
chicken breast fillet (92%), water, frying oil (soybean oil*), modified starch, maltodextrin, salt, chicken seasoning (contains: salt, sugar, starch, yeast extract, garlic, pepper, onion), D-xylose, stabiliser (E331, E500)
Product contains no genetically modified organisms

Allergens are bold

REGULATION (EU) No 1169/2011 ANNEX II,

6. Soybeans and products thereof, except: (a) fully refined soybean oil and fat

Nutritional / 100gram product	
Energy kj/kcal	500 /118
Fat	2.2 g
- Saturated fat	0.6 g
Carbohydrates	3.1 g
- Sugar	0.9 g
Dietary fibre	<0.1 g
Protein*	22 g
Salt	1.3 g

This product can vary from the nutritional values, this because of its natural composition and processing parameters. The values can be fluctuating $\pm 2,0\%$

5. – PACKING / LABELLING

5.1 – PACKING

Criteria	Bag	Outer packing	Sandwich Pallet
Material	LLDPE	Cardboard	Wood
Colour	Transparent + Orange metallic colour	White	-
Dimension (LxWxH)	375 x 520 mm 360 x 510 x 70 mm (full)	2660 x 3950 x 1610 mm	1200 x 800 x 2170 mm
Declared pack weight	2.5 kg	2 x 2.5 kg = 5 kg	Net weight: 540 kg Gross weight : 645.6 kg
Units per ..	1	2 bags	108 cartons (2 x 6 layers of 9 cartons)
EAN number	5706813013569	5706813013576	5712861013574

* The used packing materials, which are in direct food contact, are food grade approved.

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5.2 – STORAGE

Condition	Storage temperature	Shelf life
Frozen	≤ -18°C	Production + 18 months
Shelf life after de freezing: 4 days, stored at a temperature ≤ +4°C		

5.3 – LABELLING

Labelling – Bag	Labelling – Outer Carton
Each bag have a label on which indicates: <ul style="list-style-type: none"> - Product name - Lot number - Product weight / dimension - Net weight - Production date / Frozen on - Best before date - Ingredient declaration - Allergens - Nutritional - Country of origin - Storage condition - Health mark - Manner of preparation - Supplier details including address 	Each box to have a label on which indicates: <ul style="list-style-type: none"> - Product name - Product code - Lot number - Product weight / dimension - Net weight - Production date - Best before date - Storage condition - Health mark - Manner of preparation - Supplier details including address

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6. – ALLERGEN INFORMATION

Item	Contains (YES/NO)
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
- Crustaceans and products thereof	No
- Eggs and products thereof	No
- Fish and products thereof	No
- Peanuts and products thereof	No
- Soybeans and products thereof	No
- Milk and products thereof (including lactose)	No
- Nuts and products thereof	No
- Celery and products thereof	No
- Mustard and products thereof	No
- Sesame seeds and products thereof	No
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	No
- Lupin and products thereof	No
- Molluscs and products thereof	No

7. – COOKING INSTRUCTION

The product is fully cooked and Ready-To-Eat

Oven	Microwave	Pan	Barbeque	Deep fryer
				
Time				
175°C 10 min	1-2 min	2 x 2 min	2 x 2 min	1-2 min

