

PRODUCT SPECIFICATION					
	DOCUMENT ID 1013491	CREATED QA 150721	REVISION FSL 220222	Page 1 of 5	APPROVED QA 220222 
	DOCUMENT TYPE: EP Product Specification				
	TITLE: FRIED CHICKEN SKEWER, 100 G, DEEP FROZEN				

1. – SUPPLIER

Name : Euro Poultry



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2. – ARTICLE

Product name : FRIED CHICKEN SKEWER, 100 G, DEEP FROZEN

Product weight : 100 g

Article no. : 1013491

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 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. No foreign or off flavours.
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 & NUTRITIONAL DECLARATION

Ingredient declaration
<p>Chicken breast fillet (88%), water, frying oil (soybean oil*), modified starch, maltodextrin, salt, chicken seasoning (contains: salt, sugar, starch, yeast extract, garlic, pepper, onion), D-xylose, onion powder, pepper, stabiliser (E331, E500)</p>
<p>Product contains no genetically modified organisms</p>

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	539/128
Fat	2.9 g
- Saturated fat	0.6 g
Carbohydrates	3.9 g
- Sugar	0.6 g
Dietary fibre	< 0.1 g
Protein*	21.2 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 $\pm 2,0\%$

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5. – PACKING / LABELLING

5.1 – PACKING

Criteria	Bag	Outer packing	Pallet
Material	LLDPE	Cardboard	Wood
Colour	Transparent + Orange metallic colour	White	-
Dimension (LxWxH)	375 x 520 mm 350 x 510 x 70 mm (full)	266 x 395 x 161 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	5706813013484	5706813013491	5712861013499

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

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 15 min	2 x 3 min	2 x 3 min	2 x 3 min	2 min