

PRODUCT SPECIFICATION

DOCUMENT ID 1018391 CREATED QA 080721 REVISION FSL 080422

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APPROVED QA 080422

DOCUMENT TYPE: EP Product Specification

TITLE: Steam Cooked, Shredded Cajun Chicken Breast - IQF

1. - SUPPLIER

Telephone no.

Fax no.

Name : Euro Poultry

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Denmark EP

: +45 (0) 963 125 00

Sweden EP

: +46 (0) 42 14 50 20

The Netherlands

+31 (0) 622 863 065

: sales@europoultry.nl

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E-mail address : <u>sales@europoultry.dk</u>

ıltry.dk : sales@europoultry.se

Website : <u>www.euro-poultry.com</u>

2. - ARTICLE

Product name : Steam Cooked, Shredded Cajun Chicken Breast - IQF

Product weight : N/A

Article no. : 1018391

Country of origin : Thailand

Health mark : TH 141

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;

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- 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 cooked Chicken breast meat , shredded with Cajun flavour (orange / reddish).
Colour	: Orange / Reddish colour. Absentness of 'pinking' in the core.
Flavour	: Typical for cooked chicken meat, Cajun flavour. 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)	<5.0x10 ³	>1.0x10 ⁵
Total Coliforms (cfu/ g)	<100	>100
E. coli (org/ g)	Not detected	Present
St. aureus (cfu/ 0.1g)	Not detected	Present
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes (org in 25g)	Not detected	Present



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4. - INGREDIENT DECLARARTION

Ingredient declaration

Chicken breast fillet (85%), water, starch (potato), salt, spices (paprika, chili, cumin, nutmeg), yeast extract, garlic, herbs (oregano, thyme), stabiliser (E500), glucose, emulsifier (E472e), spice extract (paprika), natural flavouring (cumin)

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 Fat - Saturated fat Carbohydrates - Sugar Dietary fibre Protein*	444/106 1.4 g 0.4 g 2.7 g 0.4 g 0.5 g 20.2 g		
Salt	0.8 g		

^{*} This product can vary from the nutritional values, this because of its natural composition and processing parameters. The values can be fluctuating ±2,0%

5. - PACKING / LABELLING

5.1 - PACKING

Criteria	Bag	Outer packing	Sandwich Pallet
Material	LLDPE	Cardboard	Wood
Colour	Transparent + Black metallic colour	White	-
Dimension (LxWxH)	520 x 375 mm 493 x 358 x 68 mm	266 x 395 x 166 mm	1200 x 800 x 2230 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	n.a	2 bags	108 cartons (2 x 6 layers of 9 cartons)
EAN number	5706813018380	5706813018397	5712861018395

^{*} 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: - Product name - Lot number - Product weight / dimension - Net weight - Production date / Frozen on - Best before date - Ingredient declaration - Allergens - Nutritionals - Country of origin - Storage condition - Health mark - Manner of preparation - Supplier details including address	Each box to have a label on which indicates: - 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 SO2.	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
	MICRO		BBQ	
		TimeC		
175°C 7 min	1-2 min	3 min	-	-