

	PRODUCT SPECIFICATION			
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	DOCUMENT TYPE: Specification			APPROVED LP
	TITLE: Roasted chicken breast fillet 90-110g - IQF			

1. – SUPPLIER

Name : EURO POULTRY bv



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Website : www.EuroPoultry.eu

2. – ARTICLE

Product name : Roasted chicken breast fillet – IQF

Product weight : 90 - 110gram

Article no. : 1020371ep

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.

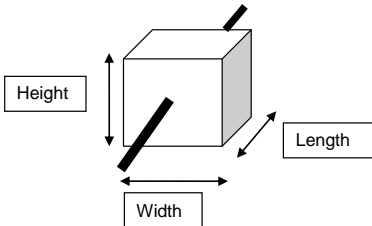
* Although every effort has been taken to remove all bones, some small parts may remain

Process related contamination

The product is free from:


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

Finished product dimension

Criteria	Standard
	Height: N.a
	Width: N.a
	Length: N.a
	Weight: 90 – 110 gram = 80% ± 10 gram = 100%

3.2 – ORGANOLEPTIC PARAMETERS

Appearance	: Typical for whole muscular Chicken breast meat – Grilled
Colour	: Light / Golden brown surface
Flavour	: Natural flavoured chicken meat, slightly salted No foreign or "off" flavours
Texture	: Little tenderness, naturally fibrous, tender, moist, offers some resistance to chew

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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

4. – INGREDIENT DECLARATION

Ingredient declaration
Chicken breast fillet (96%), glucose syrup, dextrose, salt, modified tapioca starch (E1420), 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	469 kJ / 110 kcal
Fat	0.6
- Saturated fat	0.1
Carbohydrates	3.0
- Sugar	2.5
Dietary fibre	< 0.1
Protein*	23.0
Salt	1.2
Sodium	0.47

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

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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 350 x 500 x 75 mm	266 x 395 x 151 mm	120 x 80 x 205 cm
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	5706813020369	5706813020376	5712861020374


* 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 + 24 months
Shelf life after de freezing: 4days, 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 - Nutritionals - 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

Defrost product before cooking

Oven	Microwave	Pan	Barbeque	Deep fryer
				
Time				
15 min	1-2 min	2 x 2 min	2 x 3 min	-

