

PRODUCT SPECIFICATION					
	DOCUMENT ID 1027151	CREATED QA 090519	REVISION 180122 FSL	Page 1 of 5	APPROVED QA 180122 
	DOCUMENT TYPE: EP Specification				
	TITLE: BREADED HOT KICKING WINGS, 50-66 G, DEEP FROZEN				

1. – SUPPLIER

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2. – ARTICLE

Product name : BREADED HOT KICKING WINGS, 50-66 G, DEEP FROZEN

Product weight : 50-66 grams

Article no. : 1027151

Country of origin : Holland

Health mark : NL247EG

Halal : Yes

Keyhole mark : No

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;
- there shall be no traces of prior freezing.

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 of a breaded chicken wing.
Colour	: Typical of a breaded chicken wing – brown / orange.
Flavour	: Typical of a breaded chicken wing – spicy.
Texture	: Naturally fibrous, tender, moist.

3.3 – MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target (m)	Reject (M)
Total Viable Count (cfu/ g)	<1.0x10 ⁴	>5.0x10 ⁵
Total Coliforms (cfu/ g)	<100	>1000
E. coli (org/ 0.1g)	Not detected	n.d/ 1.0g
St. aureus (cfu/ 0.1g)	<100	>500
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 Wings 70%, Wheat Flour, Breadcrumb (Wheat Flour, Yeast, Salt), Water, Rapeseed Oil, Wheat Gluten , Maize Flour, Wheat Starch, Modified Maize Starch, Salt, Sugar, Maltodextrin, Dried Glucose Syrup, Flavour Enhancer: E621, Lactose (Milk), Onion Powder, Garlic Powder, Black Pepper, Mixed Spices, Capsicum Extract, Yeast Extract, Spice Extracts, Colour: E160c, Raising Agents: E450, E500, Stabilizers: E450, E451.
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	1037/ 247
Fat	12.9 g
- Saturated fat	2.1 g
Carbohydrates	22.7 g
- Sugar	1.1 g
Protein*	9.4 g
Salt	1.9 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 + Yellow metallic colour	White	-
Dimension (LxWxH)	430 x 315 mm 280 x 400 x 70 mm	390 x 295 x 115 mm	1200 x 800 x 1910 mm
Declared pack weight	2.5 kg	2 x 2.5 kg = 5 kg	Net weight: 560 kg
Units per ..	n.a	2 bags	112 cartons (2 x 7 layers of 8 cartons)
EAN number	5706813027146	5706813027153	5712861027151

* 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: 2 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

6. – ALLERGEN INFORMATION

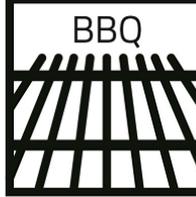
Item	Contains (YES/NO)
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes
- Crustaceans and products thereof	No
- Eggs and products thereof	No
- Fish and products thereof	No
- Peanuts and products thereof	No
- Soybeans and products thereof	No
- Milk and products thereof (including lactose)	Yes
- 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

Product may contain egg, soya, celery and mustard

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7. – COOKING INSTRUCTION

Defrost product before cooking

Oven	Microwave	Pan	Barbeque	Deep fryer
				
Time				
220°C 13-15 min	-	13-15 min.	-	5-6 min.