

R.03.01.02

Date: 07/05/2025

Version: 1.0

<b>GoodLife</b> FOODS	<b>PRODUCT TECHNICAL</b> <b>DATA SHEET</b>	<b>AudensFood</b>
C/ Jordi Camp, 25 08403 Granollers		

<b>Reference:</b>	706999	<b>Box Format:</b>	3bx1kg
<b>Description:</b>	CRUNCHY CHICKEN - Pieces of chicken breast with a corn-based batter	<b>Bar Code:</b>	8414208031223 (Bag)
<b>Brand:</b>	GOODLIFE - AUDENS FOOD		88414208031229 (Box)

**PRODUCT INFORMATION**

<b>Ingredients:</b>				
Marinated chicken breast (62%)(chicken breast (90%)*, water, salt, dextrose), batter mix [corn flour, colour (E150a, 160a)], wheat flour (gluten), water, sunflower oil, salt, wheat starch (gluten), wheat gluten, dextrose. *Percentage calculated based on the total marinated breast.				
<b>Allergens:</b>				
	Contains as ingredient		May contain traces	
	Yes	NO	Yes	NO
Gluten	x			
Crustaceans		x	x	
Egg		x	x	
Fish		x	x	
Soybeans		x	x	
Milk		x	x	
Nuts		x		x
Celery		x		x
Mustard		x	x	
Molluscs		x	x	
Sulphites		x		x
Peanut		x		x
Sesame		x		x
Lupins		x		x
<b>GMOs:</b>				
This product does not contain any genetically modified organisms (GMOs) and therefore does not need to be labelled pursuant to regulations 1829/2003 and 1830/2003.				
<b>Product Format:</b>				
Natural Form				

<b>Instructions:</b>	
DEEP FRYER (recommended)/FRYING PAN: Remove from de freezer and fry directly in plenty of hot oil (180°C) beetween 3 and 4 minutes. Fry a few at a time. OVEN: Preheat the oven to 200°C with upper and lower heat and place the frozen product on the center rack of the oven. Bake for 13-14 minutes, turning them over halfway throug baking. AIR FRYER: Directly from de freezer, remove the product from the packaging and place into the air fryer in a single ever layer. Heat for 10-12 minutes at 200°C	

<b>Nutrition Declaration:</b>					
Average values per 100g.					
Energy:	968 kJ/231 kcal	+/- 25%	Protein:	13 g	+/- 25%
Fat:	8,6 g	+/- 25%	Of which are saturated:	0,83 g	+/- 25%
Carbohydrates:	25 g	+/- 25%	Of which are sugars:	0,3 g	+/- 25%
Fibre:		+/- 25%	Salt:	0,70 g	+/- 25%

**Expected use:**

This product is intended for consumption by people of any age, including children and the elderly. It is not suitable for people who are allergic to any of the ingredients indicated in the "allergens" section. It is not suitable for vegetarians, lacto-vegetarians, ovo-vegetarians or lacto-ovo-vegetarians.

**Preservation conditions:**

Deep-frozen product. Store at -18°C. Do not refreeze once thawed.

**Best Before Date:**

18 months after the date of manufacture

**Batch Coding:**

1st digit: specifies the production plant/2nd digit: last number of the year of production

3rd/4th/5th digits: date of the year of production

Example 23019 Production date: 19 January 2023

**SPECIFICATIONS FOR**

All of our products and all raw materials used are subject to an organoleptic, physical/chemical and microbiological control process.

**Organoleptic****Characteristics:**

Breaded chicken breast pieces with a corn coating. The outside has an ochre colour, and the inside has the characteristic white colour of chicken meat. Very crispy and golden on the outside after frying. The aroma and taste are characteristic of the product.

**Microbiological****Characteristics:**

	Limits
Total coliform:	<10.000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes	<100 cfu/g
Mould and yeast	

**PACKAGING CHARACTERISTICS****Packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Film	Polyethylene + polypropylene	0,070 mm	320 mm	485 mm		11,50 g
Master specifications:	Corrugated cardboard		265 mm	195 mm	193 mm	165 mm

**Palleting:**

On European pallet (EUR).

boxes/pallet	162	Net weight of pallet:	486 kg
Total Bases:	9	Pallet Height:	1,89 m.
Boxes Base:	18		

Complies with the applicable laws.

**Note: The company reserves the right to modify some of the ingredients as long as it does not substantially modify the essence or technological and organoleptic characteristics of the product for reasons related to technological, legal, quality or nutritional improvements or the food safety of the product and associated processes.**