

# Technical specification sheet



Name of the product:

## **BREADED CHICKEN INNERFILLET**

**Coated Whole Muscle Chicken Product, Fried, Roasted, Frozen**

**Level of spicity: 0%**

Article number:

A15709

Revision date:

15/01/2024

### **Product description**

Coated Chicken Innerfillets are getting from chicken slaughtered and eviscerated within 12 hours from the loading in chicken farm. Chickens intended for the production of innerfillets are cooled, max temperature after the exit from the cooling tunnel is 4 °C. After cutting the neck away the chicken is divided into elements getting innerfillets. Innerfillets of the chicken are being subjected to the technological process: tumbling with brine, coating, frying in oil, cooking with applying the air- steam technology, freezing and packing.

### **Detailed quality requirements of the product**

Coating / General appearance	Coating crumbly, closely adjoining to the meat.
Colour and consistency	Colour is golden-brown, characteristic of used ingredients and the applied technology.
Taste and smell	Taste is characteristic for applied raw materials subjected to the thermal processing and the applied technology. The smell is characteristic for used elements and ingredients, the bad smell of product makes that product unacceptable.

### **Production process**

Chicken breast innerfillets – tumbling with brine – coating – oil thermal processing – steam-air thermal processing – IQF freezing – packing and labelling – distribution

### **Nutritional information typical values per 100g of product**

	Per 100g
Energy value	788 kJ / 188 kcal
Fat	8,3 g
of which saturates	1 g
Carbohydrates	9,9 g
of which sugars	< 0,5 g
Protein	18 g
Salt	1,6 g

### **Ingredients**

Chicken Breast Innerfillet (83%), **Wheat** Flour, Rapeseed Oil, Salt, **Wheat** Starch, Modified Starches, Raising Agents (Diphosphates, Sodium Carbonates), Maltodextrin, Stabiliser (Sodium Citrates), Yeast Extract, Citrus Fiber, Spices, Dried Garlic, Dried **Celery**, Colour (Paprika Extract).

### **Allergens yes / not**

**YES**, cereals containing **gluten, celery**. See ingredients in bold.

### **Intended use of product by customer**

Product intended for consumption for all consumer groups except for allergy sufferers: **gluten, celery**.

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### **Microbiological features**

According to Regulation (EC) No 2073/2005 of 15 November 2005 as amended  
Salmonella absent in 25 g

### **Storage and distribution conditions**

Distribution: -18°C

Storage: -18°C

### **Product temperature**

Frozen product: -18 °C. Don't refreeze once defrosted.

### **Shelf life**

Frozen product: 12 months

### **Cooking instruction**

Consume after heat treatment

Oven: 20-25 min in oven preheated to 200 °C.

### **Traceability**

According to traceability procedure HACCP-FSQR-4.1.4008-PRP15-01-SL

### **Information on the label**

- The name and the address of the plant
- Name of the product
- Kind of product
- Ingredients
- Allergen advice
- Cooking instruction
- Lot number
- Frozen on
- Best before date
- Storage conditions
- Net weight
- Nutritional Value
- Veterinary number: PL 30230501 UE

### **Approved by**

Spuntini

Nijverheidslaan 70

8540 Deerlijk

NOTE:

Submit the order of product is unambiguous with the acceptance of information and parameters contained in this document.