DOCUMENT TYPE: Specification				
TITLE: Roasted Chicken inner fillets - uncalibrated - IQF (4x2.5kg)				

#### 1. - SUPPLIER

### 2. – ARTICLE

Product name : Steam roasted chicken inner fillets – IQF

Product description : Roasted and steam cooked chicken inner fillet, IQF frozen.

The product is fully cooked.

Product weight : Uncalibrated

Delivery temperature : ≤ -18°C Country of origin : China Halal : Yes

## Picture of product



• The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations.

#### 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.

### **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: Natural dimension	
Height	Width: Natural dimension	
Length	Length: Natural dimension	
	Weight: Uncalibrated	

#### 3.2 - ORGANOLEPTIC PARAMETERS

Appearance	:	Roasted, steamed Chicken inner fillet, whole.
Colour	:	Golden brown outer with creamy white cooked meat on the inside.  Absentness of 'pinking' in the core.
Flavour	:	Natural roasted flavour, hint of salt.  No foreign or "off" flavours.
Texture	:	The Roasted / steamed chicken meat must not be tough or spongy.  Typical for roasted / steam cooked chicken meat.

<sup>\*</sup>Even though every effort has been taken to remove all bones, some may remain

#### 3.3 - MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target	Limit
Total Viable Count (cfu/g)	<1.0x10 <sup>4</sup>	>1.0x10 <sup>4</sup>
Total Coliforms (cfu/g)	<100	>100
E. coli (org/g)	Not detected (<10)	>10
St. aureus (cfu/ 0.1g)	Not detected (<10)	>10
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes*	Not detected/ 25g	> 100 cfu/g

China standard microbiological test, \*EU 2073/2005 – Annex I, 1.3

#### 4. - INGREDIENT DECLARARTION

## Ingredient declaration

Chicken inner fillet (97%), water, salt, tapioca starch, D-xylose, dextrose, stabilisers (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 Fat -Saturated Carbohydrates -Sugar Protein* Salt	468 kJ / 112 kcal 1.2 g 0.3 g 2.1 g 1.9 g 22.8 g 0.8 g	

<sup>\*</sup> This product can vary from the nutritional values, this because of its natural composition and processing parameters.

# 5. – PACKING / LABELLING

Criteria	Bag	Carton
Material	LDPE	Cardboard
Dimensions (L x W x H)	475 x 340 mm	365 x 290 x 240 mm
Declared pack weight	2,5 kg	10 kg (4 x 2,5kg)
EAN	506 003 767 2149	506 003 767 2156

<sup>\*</sup> The used packing materials, which are in direct food contact, are food grade approved.

# 5.1 – LABELLING

Labelling – Bag	Labelling – Carton	
Each bag contains the following information: - Product name - The list of ingredients (QUID) - Allergens made bold (according to Annex II of EU -legislation 1169/2011) - Net weight - Best before and frozen on date - Lot code - Storage conditions - Preparation instructions - The business name and address - The country of origin - The nutritional values - Health mark	Each carton contains the following information: - Product name - Best before and frozen on dates - Net weight - Lot code - Storage condition - Health mark - The business name and address	
Languages: GB – DK – SE – FI – DE – NL – FR - ES		

## 6. – STORAGE CONDITION

Condition	Storage temperature	Shelf life
- Frozen	≤ -18°C	Production + 24 months
Shelf life after de freezing: 3 days, stored at a temperature ≤ +4°C		

## 7. – 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

# 8. – AUTORIZATION