

Item number - 72423057

Product name - Mar.Inderfilet 12x700g

Product description

ROSE deep frozen chicken inner filet with tap. With 18% added brine. IQF and 2% ice glazed. Packed in plastic bag. Although every efforts have been made to remove all bones, some may remain.

Internal raw material standard: RS5 (21109701)

Ingredients

Chicken inner filet (82,3%), water, salt, stabilizer (E407), maltodextrin, dextrose.

Nutrition values per. 100g

Energy - kJ	333 kJ
- kcal	80 kcal
Fat	0,6 g
- of which saturated fat	0,2 g
- monounsaturated fatty acids	0,2 g
- polyunsaturated fatty acids	0,2 g
Carbohydrates	0,2 g
- of which sugars	0,1 g
Fibers	0,0 g
Protein	18 g
Salt (sodium x 2,5)	0,69 g

Product information

Country of origin:	Denmark
Born/Raised/Slaughtered in:	Denmark
Packed in:	Denmark

Storage and shelf life

Storage temperature:	-18°C
Shelf life unopen:	540 days
Shelf life open (stored at +5°C):	Use within 24H.
Shelf life open (stored at -18°C):	If packaging is closed thoroughly after opening, shelf life is as unopened.

Recommended cooking guidelines

Always fry or cook poultry until the meat juice is completely clear and the temperature in the center of the meat is min. 75° C. Good kitchen hygiene: Always keep raw chicken separate from other foods. Wash hands and kitchen utilities thoroughly after handling raw chicken. Once thawed do not refreeze.

Claims and certificates

GMO:	Non GMO, GMO (soy) is used in chicken feed
Radiation:	No radiations or radiated food components are used



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Quality parameters

Microbiology	Limits	All analysis are analyzed in an accredited laboratory
Total viral count (TVC):	<1.000.000 cfu/g	
E. coli:	<1.000 cfu/g	

Microbiology is performed according to our own control program.

Danish chickens are free from Salmonella

COMMISSION IMPLEMENTING REGULATION (EU) 2018/307 of 28 February 2018 extending the special guarantees concerning Salmonella spp. laid down in EU REG 853/2004 of the European Parliament and of the Council to meat derived from broilers (Gallus gallus) intended for Denmark

Other quality parameters

Bonescan * : No
 Metal detection ** : Yes
 - Sensitivity (mm) Fe: 5,0 Non-Fe: 5,0 AISI/SS: 8,0

* Bones that are within the bone scanners ability to detect

** Test is performed at start-up, after each break, after adjustment of the sensitivity and at the end of working hours and/or change of team.
 At continuous production, control is performed approx. every two (2) hours from start-up until the end of working hours.

Packaging

Costums tariff type: Toldtarifnummer
 Costums tariff number: 00016023211
 EAN (retail): 05760725209342
 EAN (colli): 05760725209847
 EAN (pallet):

Primary packaging

Type: Pose
 Heigth (mm) 40
 Number per colli: 12
 Length (mm) 320
 Width (mm): 180
 Net weight (g): 700
 Gross weight (g): 710

Secondary packaging

Type: Kasse (CRT)
 Heigth (mm) 251
 Length (mm): 298
 Width (mm): 398
 Net weight (g): 8400
 Gross weight (g): 8880

Pallet

Type:
 Layers per pallet: 8
 Colli per pallet: 80
 Height (mm): 2152
 Gross weight (g): 735400

Contact information

Produced by/for:
 ROSE POULTRY A/S
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 7830 Vinderup, Denmark
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 www.rosekylling.dk

Production site authorization number

