

1. Product details

Item number	170265
Description of item	Roasted chicken fillet 140 g +/- 10 g, 4 * 2,5 kg / box
EAN code of item	5941645702650
EAN code of cardbox	5941645702650
EAN code of pallet	(02)05941645702650(10)0000001917(37)056

2. Photo



3. Packaging

3.1. Packaging materials used	Cardbox/Outer case	Unprinted white corrugated cardboard, size 397*297*240 mm, tara 355 g
	Bag/Film	LD/HD/LD COEX flat foil 60 my, tara 30 g
	Label	Thermal, neutral white label 120*80 mm for bag, Thermal, neutral white label 205*73 mm for box
3.2. Packaging method	Cardbox/Outer case	4 * 2,5 Kg
	Bag/Film	2,5 Kg
	Pallet	8 boxes/layer, 7 layers/pallet, 56 boxes/pallet

3.3. Packaging volumes		net	tare	gross	
	Mass/sale unit	10.000 g	475 g	10.475 g	
	Weight/cardbox	10.000 g	475 g	10.475 g	
	Mass/pallet (EURO pallet mass (20 kg) added)	560 kg	47 kg	607 kg	
3.4. Sale units/pallet					
Sale units/pallet	56	Pallet height	1.850 mm		
4. Temperature requirements					
Storage			- 18°C		
Loading			- 18°C		
Transportation			- 18°C		
5. General product characteristics					
5.1. Ingredients, listed in descending order (Quid)		Chicken fillet 93 %			
		Drinking water			
		Tapioca starch			
		Salt			
		Maltodextrin			
5.2. Volume and weight details		Nominal filling volume		10.000 g	
		TU1		9.850 g	
		TU2		9.700 g	
		Sample size		Weighting all packages	
5.3. Marking of product life and production lots		Product life		11.2018 (month and year)	
		LOT		19/17 (production week/year)	
		Product life at date of packaging/production		18 months	
		Guaranteed residual product life		6 months	
		Declaration by use of printer on		Label	

6. Customer data

6.1. Nutritional information		pro 100g
Energy (kJ/kCal)		371/88
Fat		1 g
of which saturates		0,3 g
Carbohydrates		2,5 g
Sugar		0,1 g
Protein		17 g
Salt Equivalent (sodium x 2,5)		1,6 g
of which Sodium chloride		1 g
6.2. Ways of preparation		
Preparation forms	Consume fully cooked product. Do not refreeze after thawing.	
In the oven	ca. 4 minutes at 160°C	
In the fan oven	ca. 4 minutes at 160°C	

7. Specific product patterns

7.1. Parameters of biological testing

Testing parameter	Testing method	Reference value	Limit
Salmonella	ISO 6579	Absent in 25 g	Absent in 25 g

7.2. Parameters of physical testing

Testing of metal traces	Purpose	Max 3.5mm Fe, Max 3.5mm NonFe, Max 3.5mm StSt
	Testing requirements	Metal detection for all packages

7.3. Radiation

During the processing, no raw materials treated with ionising gamma or beta rays have been used. The above product item complies with the major foodlaw provisions of the European Union. The data included in the product specifications are to be treated by the distributor confidentially.

7.4. Gen technology marks

Pursuant to the directives 1829/2003/EC and 1830/2003/EC, no obligation of marking applies to the product mentioned in this specification and the product is allowed to be distributed in accordance with these directives., being the producer of the product mentioned in this specification, will also in the future observe any and all European and national laws on gene-modified food products.

7.5. Additional information

Additional information

WARNING! Even though we took every effort to remove all small bone pieces, it is not always preventable.

7.6. Allergy information pursuant to Annex II of regulation (EU) no 1169/2011 of the European parliament and of the Council.

Contained in the product according to the recipe		This product was manufactured in a plant where the following allergens are in use	
Yes	No	Yes	No
	X	X	
	X		X
	X	X	
	X		X
	X		X
	X	X	
	X	X	
	X		X
	X	X	
	X		X
	X	X	
	X		X
	X		X

	Contained in the product according to the recipe		This product was manufactured in a plant where the following allergens are in use	
	Yes	No	Yes	No
Cereals containing gluten and products thereof		X	X	
Crustaceans and products thereof		X		X
Eggs and products thereof		X	X	
Fish and products thereof		X		X
Peanuts and products thereof		X		X
Soybeans and products thereof		X	X	
Milk and products thereof (including lactose)		X	X	
Nuts and products thereof		X		X
Celery and products thereof		X	X	
Mustard and products thereof		X	X	
Sesame seeds and products thereof		X	X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		X		X
Lupin and products thereof		X		X
Molluscs and products thereof		X		X

The information provided with regard of the contact of the materials with each other are indicative only and remain unchanged regardless of any version updates.

General Remarks:

Our specifications reflect our current knowledge and experience. They should be regarded as information on our product.

