

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

