

Item number - 72120669

Product name - Mar.Bryst 12x900g IQF 90%

### Product description

ROSE deep frozen chicken breast filet without inner filet and without skin. With 9,9% added brine, IQF and 2% ice glazed. Packed in plastic bag. Although every efforts have been made to remove all bones, some may remain. Class A.

Internal raw material standard: RS4 (29154986)

### Ingredients

Chicken breast filet (90,1%), water, salt, dextrose.

### Nutrition values per. 100g

Energy - kJ	402 kJ
- kcal	96 kcal
Fat	1,7 g
- of which saturated fat	0,4 g
- monounsaturated fatty acids	0,6 g
- polyunsaturated fatty acids	0,4 g
Carbohydrates	0,1 g
- of which sugars	0,1 g
Fibers	0,0 g
Protein	20 g
Salt (sodium x 2,5)	0,39 g

### Product information

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

### Storage and shelf life

Storage temperature:	-18°C°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): 05760725203333  
 EAN (colli): 05760725237635  
 EAN (pallet):

## Primary packaging

Type: Pose  
 Heigth (mm) 50  
 Number per colli: 12  
 Length (mm) 320  
 Width (mm): 210  
 Net weight (g): 900  
 Gross weight (g): 914

## Secondary packaging

Type: Karton (CTN)  
 Heigth (mm) 251  
 Length (mm): 298  
 Width (mm): 398  
 Net weight (g): 10800  
 Gross weight (g): 11328

## Pallet

Type:  
 Layers per pallet: 8  
 Colli per pallet: 80  
 Height (mm): 2152  
 Gross weight (g): 931240

## Contact information

Produced by/for:  
 ROSE POULTRY A/S  
 Tværmosevej 10  
 7830 Vinderup, Denmark  
 Tlf: +45 99 95 95 95  
 www.rosekylling.dk

## Production site authorization number

