

# PRODUCT SPECIFICATION

1. Product					
Name	Chicken breast filet, marinated, 4x2500g				
Product description	Chicken breast filet, calibrated 140-180g, marinated and packet in foil bag with 2500g. 4 bags per carton.				
Item number	72103152				
Standard	RS1 <input type="checkbox"/>	RS2 <input type="checkbox"/>	RS3 <input type="checkbox"/>	RS4 <input checked="" type="checkbox"/>	RS5 <input type="checkbox"/>
Calibrated	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
- If calibrated	140-180	g.			
Cooked and chilled	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	
Fresh	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	
MAP	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	
IQF	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
Glaze	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
- Amount	2	%			
Marinated with brine	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
- Amount	12	%			
Deep frozen -18°C	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
Classification (if relevant)	Class A	<input checked="" type="checkbox"/>			
Country of origin (Born/ Raised/ Slaughtered/ Packed)	Denmark/ Denmark/ Denmark/ Denmark				
Traceability	(Time) and date of production/freezing, best before date and barcode				

**2. List of ingredients in descending order**

Ingredient	Percentage
Chicken breast fillet	88,1 %
Water	10,3 %
Salt	0,9 %
Dextrose	0,7 %

**3. Nutrition Facts Information pr. 100g.**

Energy (kJ)	402	kJ
Energy (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	0,6	g
-Of which sugars	0,6	g
Fibers	0	g
Protein	19	g
Salt (natrium x 2,5)	1,0	g

**4. Raw material**

Raw material number	21109200 + 21109310
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Picture of raw material	
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<b>5. Sensory characteristics</b>				
Color	Characteristic chicken meat color – no discolor			
Shape	See above pictures			
Smell	Characteristic, fresh, no foreign smell			
Texture	Meat should be tender, not stringy or tough			
Taste	Characteristic like Chicken – not rancid – no foreign taste			
<b>6. Quality parameters</b>				
<b>7. Other quality parameters</b>				
<b>Bonescan*<sup>1</sup></b>	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
<b>Metal detection*<sup>2</sup></b>	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
- Sensitivity (mm)	Fe: 2,5	Non-Fe:	2,5	AISI/SS: 4,0
<p><i>*<sup>1</sup> Bones that are within the bonescanners ability to detect</i></p> <p><i>*<sup>2</sup> Test is performed at start-up, after each break, after adjustment of the sensitivity of the metal detector 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.</i></p>				

8. Certifications and statements				
GMO-free	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
- GMO origin from feed?	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Halal certified	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Kosher	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
BRC certified	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
IFS certified	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Organic	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Azo dyes	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Ionized radiation	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Treated with antibiotics* <sup>3</sup>	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
- If yes which ones				
<p><i>*<sup>3</sup> Not treated with prescription antibiotics. Feed additive (coccidiostats) is used to prevent intestinal problems in the chicken guts caused by parasites.</i></p>				
9. Allergen information				
Contains				
Cereals containing gluten	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Crustaceans	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Eggs	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Fish	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Peanuts	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Soybeans	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Milk	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Nuts* <sup>4</sup>	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Celery	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Mustard	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Sesame seeds	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites >10 mg/ kg expressed as SO <sub>2</sub>	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Lupin	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Molluscs	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
<p><i>*<sup>4</sup> Site is not nut free. Nuts are not processed at any product lines. Nut may be used in/taken into our canteen</i></p>				

<b>10. Storage temperature</b>		
Keep at °C	-18°C	
<b>11. Shelf life</b>		
- Unopened	18 months	
- Open	If frozen same as unopened	
- Open/thawed	Use within 24 hours	
<b>12. Microbiology</b>		
	Limits	Method
Total viral count (TVC)	<1.000.000 cfu/g	NMKL 86:2013
E. coli	<1.000 cfu/g	Petrifilm 3M
Pseudomonas	<500.000 cfu/g	
Salmonella	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 Regulation (EC) No 853/2004 of the European Parliament and of the Council to meat derived from broilers (Gallus gallus) intended for Denmark	
Other comments	Microbiology is performed according to our own control program.	

**PRODUCT SPECIFICATION**



<b>13. Customer information:</b>			
Name			
Address			
Company E-mail			
Telephone			
Contact			
<b>14. Supplier information:</b>			
Name	ROSE POULTRY A/S		
Authorization number	DK-733-EU	<input checked="" type="checkbox"/>	DK-763-EU <input type="checkbox"/>
Address	Tværmostevej 10 7830 Vinderup Denmark	Elmegårdsvej 4 9460 Brovst Denmark	
Company E-mail	<a href="mailto:dk.rose@hkscan.com">dk.rose@hkscan.com</a>		
Telephone	Tlf.: +45 99 95 95 95		
<b>15. Production site information (If different from supplier information):</b>			
Name			
Address			
Authorization number			
Company E-mail			
Telephone			
<b>16. Signatures</b>			
<b>Signature Customer</b>		<b>Signature Supplier</b>	

<b>Appendix</b>	
<b>17. Primary packaging</b>	
Type/description	PF Rose logo foil
- Tray/foil number	13100133
- Dimensions	-
- Label number	-
- EAN Detail number	5760725218580
<b>18. Secondary packaging</b>	
Type/description:	Cardboard 10 B
- Carton number	12317717
- Dimensions	-
- Label number	12100000
- EAN carton number	5760725218597
<b>19. Pallet</b>	
Dimensions	800 x 1200 x 144
Cartons per layer	8
Layers per pallet	7
Total cartons per pallet	56

20. Picture of finished product and label

**KYLLINGEBRUSTFILLET TILSAT VAND**  
Lettreine, færdigpakket, 250g, 2019

**INGREDIENSER:** Kyllingebrosterfilet, vand, 1% salt, dimitex, Garammas.  
Kyllingebrosterfilet, vand, 1% salt, dimitex, Garammas, 1% salt, dimitex, Garammas.

**TILLÆGSINFO:** Skal holdes til varmluft på 180°C, med temperaturregulator i 180°C i mindst 20 min. Efter afslutning af tilberedningen skal kødet afkøles i mindst 20°C. Opbevarings- og forbrugsdatoer er trykt på emballagen. Produktet er pakket i en miljøvenlig emballage.

**OPBEVARELSER OG BEHOLDNING:** Opbevares i køleskab ved 0-4°C. Forbrugsdatoen er trykt på emballagen. Produktet er pakket i en miljøvenlig emballage.

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**Brystfilet tilsatt vand**

**Bröstfilé tillsatt vatten**

Chicken breast fillet with added water

Hähnchenbrustfilet mit zugesetztem Wasser

Broilerin rintafilee, lisätty vettä

Gemarineerde Kippenfilet

Filets de poulet saumurés



18 min



30 min



2500 g

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140g - 180g

21. Layout of pallet

