

PRODUCT SPECIFICATION

1. Product					
Name	Deboned Chicken thigh				
Product description	Deboned Chicken thigh without skin. Partly trimmed. Packed in bags with 700g. 12 bags per carton.				
Item number	73900000				
Standard	RS1 <input checked="" type="checkbox"/>	RS2 <input type="checkbox"/>	RS3 <input type="checkbox"/>	RS4 <input type="checkbox"/>	RS5 <input type="checkbox"/>
Calibrated	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	
- If calibrated	xx	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		%			
Marinated with brine	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	
- Amount		%			
Deep frozen -18°C	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
Classification (if relevant)		<input 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				

4. Raw material

Raw material number	21153480 (RS1)
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Picture of raw material



5. Sensory characteristics				
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			
6. Quality parameters				
7. Other quality parameters				
Bonescan* ¹	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Metal detection* ²	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
- Sensitivity (mm)	Fe: 4,0	Non-Fe:	5,0	AISI/SS: 7,0
<p>*¹ Bones that are within the bonescanners ability to detect</p> <p>*² 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.</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 checked="" type="checkbox"/>	No	<input 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* ³	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
- If yes which ones				
<p><i>*³ 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* ⁴	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 ₂	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>*⁴ Site is not nut free. Nuts are not processed at any product lines. Nut may be used in/taken into our canteen</i></p>				

PRODUCT SPECIFICATION

1. Storage temperature		
Keep at °C	-18 °C or colder	
2. Shelf life		
- Unopened	18 months	
- Open	If frozen – same as unopened	
- Open/thawed	Use within 24 hours	
3. Microbiology		
	Max limit	Method
Total count aerobic bacteria	1.000.000 cfu/g	NMKL 86-5
E. coli	1.000 cfu/g	Petrifilm 3M
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		

4. Customer information:			
Name			
Address			
Company E-mail			
Telephone			
Contact			
5. Supplier information:			
Name	ROSE POULTRY A/S		
Authorization number	DK-733-EU	<input checked="" type="checkbox"/>	DK-763-EU <input type="checkbox"/>
Address	Tværnøsevej 10 7830 Vinderup Denmark	Elmegårdsvej 4 9460 Brovst Denmark	
Company E-mail	dk.rose@rosepoultry.com		
Telephone	Tlf.: +45 99 95 95 95		
6. Production site information (If different from supplier information):			
Name			
Address			
Authorization number			
Company E-mail			
Telephone			
7. Signatures			
Signature Customer		Signature Supplier	

Appendix	
8. Primary packaging	
Type/description	700g
- Tray/foil number	13100527
- Dimensions	-
- Label number	-
- EAN Detail number	5760725209786
9. Secondary packaging	
Type/description:	Carboard 10 B u/t (800)
- Carton number	12317717
- Dimensions	392x292x235 mm
- Label number	12100008
- EAN carton number	5760725209816
10. Pallet	
Dimensions	800 x 1200 x 144 mm
Cartons per layer	8
Layers per pallet	7
Total cartons per pallet	56

11. Picture of finished product and label

UDBENET OVERLÅR U/SKIND
12x700g, DYBFROSSEN

DEBONED THIGH, SKINLESS
12x700g, DEEPFROZEN
Ingredients: Chicken leg meat 100%

73900000
12:42:
0299328002999

(DK) Pakket /nedfrosset den: L24-11-2025 12:42
Opbevares ved -18°C eller koldere
Må ikke nedfryses igen efter optøning
ROSE POULTRY A/S, DK-7830 Vinderup, 145 99 95 95

(UK) Date of packing /frozen on: L24-11-2025 12:42
Store at -18°C or colder
Once thawed, do not refreeze.



Bedst før / Best before: 24-05-2027

Nettovægt / Netweight: 8.40 kg



(01)05760725209816(15)270524

12. Layout of pallet

