

Specification

Ajinomoto Chicken Gyoza bag 600 g/30 pcs



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Your silent partner in famous food

According to the best of our knowledge, the data in this product specification are correct at the time of issue.
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





inomoto Chicken Gyoza bag 600 g/30 p

Description: Japanese Style vegetables and chicken dumpling. Deep frozen product.

Declaration for labeling: As ingredients

Use: For best results, cook from frozen.
- Pan fry: Pour 1 tablespoon of oil into a frying pan and heat. Add frozen product and fry for 2 minutes. Then pour 4 tbsp of water (about 60ml) into the pan. Boil for 2 minutes with lid. Take the lid off and boil again for 1 minute until the water boils away.
- Deep fry: Fry at 170°C - 180°C for about 2 minutes 30 seconds.
- Boil: Boil for about 3 minutes 30 seconds into simmering water.
- Steam: Steam at 100°C for about 5 minutes

Characteristics:

Appearance:	lunar shaped
Colour:	slight brownish-white pastry
Aroma / smell:	flavour rich of garlic chives, vegetables, chicken and seasonings
Taste:	rich of vegetable and chicken taste with moderate spices and seasonings

Ingredients: cabbage, **wheat** flour, 18,6% chicken meat, water, onion, breadcrumbs (**wheat** flour, water, salt, yeast), garlic chive, salt, **wheat gluten**, garlic, chive, flavour enhancers (E621, E631), **soy** sauce (water, **soybeans**, **wheat**, salt), **sesame** oil, starch, ginger, **soy** flour.

Ingredients are listed according to legislation EC 1169/2011

Packaging:

Type:	bag	box
Material:	PET + PE	cardboard
Net weight:	600 g	10x600 g
Package weight:	12 g	490 g
Size:	190x35x180mm	220x260x410mm
Number on pallet:	72 (6 layers of 12 boxes)	

PP = polypropylene, PE = polyethylene, LLDPE = lineair low density polyethylene

Storage and shelf life: Store frozen (-18°C or below). Do not refreeze after thawing.
18 months from production.



Product name:	Ajinomoto Chicken Gyoza bag 600 g/30 pcs
Product number:	134198
Intrastat code:	19022030

Components:	Ingredient	Origin
	cabbage	
	wheat flour	
	chicken meat	
	water	
	onion	
	breadcrumbs	
	garlic chive	
	salt	
	wheat gluten	
	garlic	
	chive	
	flavour enhancers	
	soy sauce	
	sesame oil	
	starch	
	ginger	
	soy flour	

Country of manufacturing:	France
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Nutritional data:	g per 100 g
Energy (kJ)	586
Energy (kcal)	139
Fat	2,8
of which saturated	0,7
Carbohydrates	20
of which sugars	1,5
Fiber	2,3
Protein	7,3
Salt (as 2.5 x Na ⁺)	1,2
Sodium	0,48

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Vegetarian	<input type="checkbox"/>		
	Lacto vegetarian	<input type="checkbox"/>		
	Ovo vegetarian	<input type="checkbox"/>		
	Vegan*	<input type="checkbox"/>	* we have not taken fruitarians into account	



Allergens:

	used as ingredient	used on same production line	used in same production plant	cross-contact possible
Cereals containing gluten				
Wheat	yes			
Rye	no	no	no	
Barley	no	no	no	
Oats	no	no	no	
Spelt	no	no	no	
Khorasan wheat	no	no	no	
Crustaceans	no	yes	yes	yes
Eggs	no	yes	yes	yes
Fish	no	yes	yes	yes
Peanuts	no	no	no	
Soybeans	yes			
Milk (incl. lactose)	no	yes	yes	yes
(Tree) nuts	no			yes
Almond		yes	yes	
Hazelnut		yes	yes	
Walnuts		yes	yes	
Cashews		yes	yes	
Pecan nuts		yes	yes	
Brazil nuts		yes	yes	
Pistachio nuts		yes	yes	
Macadamia nuts		yes	yes	
Celery	no	yes	yes	yes
Mustard	no	yes	yes	yes
Sesame seeds	yes			
Sulphur dioxide & sulphites (E220-E228)	no	no	no	
Lupine	no	yes	yes	yes
Molluscs	no	yes	yes	yes



Microbiological information:	micro organism	target	unit	method
	Total plate count	≤1.000.000	cfu/g	NF EN ISO 4833
	Yeasts			
	Moulds			
	Enterobacteriaceae			
	Lactobacillus			
	E. coli	≤10	cfu/g	NF EN ISO 16649-2
	Bacillus cereus	≤500	cfu/g	BKR 23/06 – 02/10
	Staphylococcus aureus	≤100	cfu/g	NF EN ISO 6888-2
	Salmonella	not detected	/25g	BKR 23/07 – 10/11
	Listeria monocytogenes	≤100	cfu/g	BKR 23/02 - 11/02
	<i>others:</i>			
	Clostridium perfringens	≤30	cfu/g	NF EN ISO 7937

Physical information:	parameter	result	unit	method
	Ash			
	Moisture content			
	pH			
	particle size			
	<i>other:</i>			

Chemical information:	contaminant	result	legal limit*
	lead		
	mercury		
	cadmium		
	zinc		
	aflatoxins		
	DON		
	PAH's		
	ochratoxine A		
	fumonisine		

*results need to be under the maximum levels stated in Commission Regulation 915/2023 for foodstuffs and 231/2012 for food additives

Foreign body control:			location in process
	filter		
	sieve		
	metal detection:		
	ferrous	2	mm
	non-ferrous	2	mm
	stainless steel	3	mm
	magnet		gauss



Food safety and legislations:	This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
	This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
	This product complies with Commission Regulation (EU) 2023/915 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
	This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
	This product is free from illegal colours and dye conform breefing EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
	The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
	The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input checked="" type="checkbox"/>

Batch code:	example	AA QQQ a
	explanation	AA = year QQQ = day of manufacture a = team

This specification is provided by:	
name	B. Top
position held	Quality Assurance Assistant
date	30-11-2023
version number	1.0
signature	