

Product:

Product name	Roasted chicken breast strips 10mm
Product item no.	370031

Product description

Roasted, sliced chicken breast, 10 mm Deepfrozen

Legal ingredients description

Chicken Breast (96%), Water, dextrose, salt, tapioca starch, glucose syrup, D-xylose

The above description is in compliance with the EU-legislation (EC-No 852+853/2004 and EC-No 2073/2005, list non-exhaustive) for dealing with animal products (poultry) intended for human consumption. All relevant information and documentation are available and no relevant information that we are aware of has been withheld."

Product picture





Dimensions / weight of the product.

Billiensions / Weight of the		
Organoleptic	Appearance	Natural roasted color of chicken product
	Colour	
	Aroma	
	Taste	Typical of roasted chicken taste.
	Texture	Consistent, firm, not dry

Dietary:

Contain Chicken	Yes	Halal certified	Yes
Contain pork	No	Kosher certified	No
Contain beef	No	Organic certified	No
Contain lamb	No		
Suitable for vegetarians	No	Ovo Vegetarians	No
Suitable for Vegans	No	Lacto vegetarians	No
Free of all allergens	Yes	Free of GMO	Yes

Country of origin:

The animal is	country	Alternative possibilities:
Born	EU	
Raised	EU	
Slaughtered	EU	
Cut up in	EU	

Method of preparation	Cooking time		Temperature	Fin	ished temp.
Oven bake	10	minutes	200ºC		°C
Deep fry	5	minutes	190ºC		°C
Air Fryer	15	minutes	200ºC		°C

Nutritional values:

	Per 100 g			
Energy (kJ)	413			
Energy (kcal)	98			
Fat	1,7			
Saturated fat	Saturated fat 0.47			
	Mono unsaturated fat			
	Poly unsaturated fat			
Carbohydrate	1,2	<u>. </u>		
Sugars	0,6			

.2	BPI A Lyngbyv 2820 Gei				
BPI	Denmark.				
	WWV	V.BPI.NU			
Protein		19,4			
Salt		1,13			
Fibre		0			
				Date:	
				Calculat 📑	Analysed
Keyhole marking					
The Keyhole marking is a voluntary	marking used	l in Scand	inavia a	nd implemente	ed in national
laws. The prepared product need t	o fulfill the fol	lowing de	mands:		
Can be marked with keyhole		Yes			
Shelf life and storage condition					
Shelf life from production date					
Shelf life	-18 degree	S		24 months	
	± 5 degrees	,			

Packaging

not opened.

Primary packaging

Shelf life upon de frozen when it

Tilliary packaging		
Type of packing		
Weight and dimensions	Net weight in the bags	2000g
	Dimension (mm):	456 x 320 mm
	Tare weight	15g
	Material	
	Total weight of the bags	2015g
Brand / printing and		
colour		
Coding system	Lot no:	
	Production date:	
	Best before / Expiry date:	
	EAN no:	5708356010722
	-	•

All packing material in direct contact with the finished product must comply with EU standards (EU regulation no. 1935/2004 from 27th October 2014, 1282/2011 of November 2011and Regulation (EC) No 2023/2006 on Good Manufacturing Practice) and must be approved to be used for packing of food.

For Plastic Material Regulation (EU) No 10/2011 – plastic materials and articles intended



to come into contact with food as well as Regulation (EU) No 1183/2012 amending and correcting Regulation(EU) No 10/2011

Secondary packaging

Secondary packaging		
Type of packing		
Weight and dimensions	Net weight in the carton:	8kg
	Dimension:	390x290x240mm
	Tare weight	780g
	Total weight of the carton	8780g
Brand/printing and		
colour		
Coding system	Lot no:	
	Production date:	
	Best before / Expiry date:	
	EAN no:	15708356010729
Language on label		

Transport packaging:

Type of packing Dimensions:	EUR Pallet	
No of cartons /bags	Cartons per layer	8
	No of layers per pallet	8
	Total no of cartons on pallet	64
Dimensions pallet	Length of pallet	120
	Wide of pallet	80
	Total height of pallet	247
Total Weight	Brut weight	537kg
	Net weight	512kg
Pallet label:		
Coding system:	Pallet no. / Lot no.:	
	Production date:	
	Expiry date:	
	EAN no:	
Stackable:	NO.	

(Products can be palletized by BPI. In this case producers are responsible for qualities of the cartons are suitable for packing according to the above)



Technical specification:

Compositional details:

compositional actains.	1		1	
Ingredients	% compound	% in Raw	% in 100 g	Making 100 g
	ingredients	material	finished product	finished /
				G used
Chicken breast	80,82	100	96,53	104,3
Marinade 25%	19,18	25		25
- Water	16,51	21,53		
- Solid	1,93	2,51	2,51	
ingredients				
- Aroma	0,74	0,96	0,96	
Total	100		100	

Microbiological criterions:

Microbiological criterions	Method	Maximu	ım
Aerobic plate count (TVC)	ISO 4833-1:2013	10^7	cfu/g
Coliform			cfu/g
E-Coli	ISO16649-2:2001	10^2	cfu/g
Enterobacteriaceae	ET/02	10^3	cfu/g
Staphylococcus Aureus	ISO 6888-1:1999	10^3	cfu/g
Salmonella	SAL/10	no detected	25g
Campylobacter			cfu/g
Listeria spp.			cfu/g
Listeria monocytogenes	LM/21	no detected	25g
Enterococci			cfu/g
Yeast/mold	ML/12	10^4	cfu/g
Clostridium perfringens	ML/12	10^2	cfu/g

Data relevant to allergies and people with metabolic disorder

Contain	In recipe	Contamination possible
	recipe	
Cereals containing gluten	NO	NO
Wheat	NO	NO



Rye	NO	NO
Barley	NO	NO
Oats	NO	NO
Spelt	NO	NO
Kamult	NO	NO
Hybridised strains	NO	NO
Crustaceans and products thereof	NO	NO
Molluscs and products thereof	NO	NO
Eggs and products thereof	NO	NO
Milk and products thereof	NO	NO
Lactose	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Lupins and products thereof	NO	NO
Nuts and products thereof	NO	NO
Almond	NO	NO
Hazelnut	NO	NO
Walnut	NO	NO
Cashew	NO	NO
Pecan nut	NO	NO
Brazil nut	NO	NO
Pistachio nut	NO	NO
Macadamia nut	NO	NO
Queensland nut	NO	NO
Sesame seeds and products thereof	NO	NO
SO2 and sulphite, qtt. > 10 mg/kg	NO	NO
Other data relevant to allergies and people with	NO	
metabolic disorder?		



It is the produces responsibility to list all allergens in the products and to make sure that contamination is not possible at all. It is also the producers responsible to alert BPI in case of any other ingredients can course allergic reactions of any kind.

Certifications:

Third part certification	YES/NO	Grade (if applicable)
BRC certificate	YES	В
IFS	YES	94,7%
ISO 9001	NO	
ISO 14001	NO	
ISO 22000	NO	
HACCP	NO	

Guarantee declaration:

We hereby declare compliance with the EU-legislation (EC-No 852+853/2004 and EC-No 2073/2005, list non-exhaustive) for dealing with animal products (poultry) intended for human consumption. All relevant information and documentation available for inspection and they are legally signed and in their originally form. No relevant information that we are aware of has been withheld.

Products are produced according to Regulation (EC) No 2023/2006 on good manufacturing practice and there is full traceability through the whole supply chain.

As producer of product following this specification and is not chancing any points in the specification without written confirmation from BPI. If any change is done without written acceptance from BPI the producer / supplier will be full responsible for all cost in this connection.

If any parts of this product specification change it is important that BPI are informed without any delay and updated version of the specification is signed.

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Approved from BPI A/S date: 09-09-2024