

PRODUCT SPECIFICATION

1. Product				
Name	Filet of thigh without skin and bone			
Product description	Deboned chicken thigh without skin. IQF Deepfrozen			
Item number	73950002			
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	2,5	%		
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)	Class A	<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 (RS3)
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Picture of raw material	
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5. Sensory characteristics				
Color	Characteristic chicken meat color – no discolor			
Shape				
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><i>*¹ Bones that are within the bonescanners ability to detect</i></p> <p><i>*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.</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 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>				

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

13. Customer information:			
Name			
Address			
Company E-mail			
Telephone			
Contact			
14. 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@hkscan.com		
Telephone	Tlf.: +45 99 95 95 95		
15. Production site information (If different from supplier information):			
Name			
Address			
Authorization number			
Company E-mail			
Telephone			
16. Signatures			
Signature Customer		Signature Supplier	

Appendix	
17. Primary packaging	
Type/description	
- Tray/foil number	13100220
- Dimensions	
- Label number	
- EAN Detail number	5760725216821
18. Secondary packaging	
Type/description:	
- Carton number	12317717
- Dimensions	mm
- Label number	
- EAN carton number	5760725216838
19. Pallet	
Dimensions	800 x 1200 x 144 mm
Cartons per layer	
Layers per pallet	
Total cartons per pallet	

20. Picture of finished product and label

73950002

**FILET AF KYLLINGEOVERLÅR
Dybfrossen 2500g**

Ingredienser: Filet af kyllingeoverlår, isglaseret
Kyllingerne er opdrættet, slagtet og pakket i Danmark
Pakket / nedfrosset den: 09.12.2019 - 10-41.
Steg eller kog altid fjerkræ til kødsaften er helt klar, og
temperaturen i midten af kødet er 75°C. Bedst før: 09.06.2021.

**KYCKLINGLÅRFILÉ UTAN SKINN OCH BEN
Djupfryst 2500g**

Ingredienser: Kycklinglårfilé utan skinn och ben. Glaserad
Kycklingen är uppfödd, slaktad och förpackad i Danmark
Förpackningsdatum / nedfryst den: 09.12.2019 - 10-41.
Stek alltid köttet tills kötsaften är helt klar och temperaturen
i mitten av köttet är minst 75°C. Bäst före: 09.06.2021.

**FILET OF THIGH WITHOUT SKIN AND BONE
Deepfrozen 2500g**

Ingredients: Filet of chicken thigh without skinned bone. Glazed
The chickens are raised slaughtered and packed in
Denmark. Packing date/Frozen on: 09.12.2019 - 10-41.
Always roast or cook poultry until the juice is completely
clear and the temperature in the center of the meat
is minimum 75 °C. Best before: 09.06.2021.

ENERGI/ENERGI / AFRINGEVÆRDE PER / NUTRITIONAL VALUE 100g
Energi/Energy 640 kJ / 150 kcal
Fedt / Fett / Fat 9,5g
Heraf mættede fedtsyre / Varav mättat fett
Of which saturates 2,9g
Kulhydrat / Kolhydrater 0g
Carbohydrate / Carbohydrate
Heraf sukkerarter / Varav mättat fett
Of which sugars 0g
Protein 16g
Salt 0,75g



Produced by / Produceret af:
HK Scan Denmark A/S, DK780 Vinderup.

**Kylling Overlårfilet u/ skind og ben
Filet of chicken thigh
Kyckling lårfilé
ROSE, 4 x 2,5 kg. IQF**



Nedfrosset den / Pakkedato: L26-02-2020 13:45
Opbevares ved: -18°C eller koldere.
Må ikke nedfryses igen efter optøning.
Frozen on / packing date: L26-02-2020 13:45
Store at: -18°C or colder. Do not refreeze.
HKScan Denmark A/S, DK-7830 Vinderup, +45 9995 9595

Nedfryst den / Förpackningsdatum: L26-02-2020 13:45
Förvaras vid: -18°C eller kallare.
Bör ej återfrysas efter upptining, ursprungsländ: Danmark
Einfrierdatum / Verpackungdatum: L26-02-2020 13:45
Bei sachgemässer Lagerung von: -18°C oder kälter
Darf nach dem Auftauen nicht wieder eingefroren werden

**Bäst före / Mindest. haltb. bis:
Bedst før / Best before: 26-08-2021**

**Nettovikt / Nettogewicht:
Nettovægt / Net weight: 10,00 kg**



(01)05760725216838(15)210826

21. Layout of pallet

