


## PRODUCT SPECIFICATION

<b>Product name</b>	<b>Chicken inner fillet, breaded, IQF</b>		
<b>Product item Nr.</b>	<b>350175</b>		
<b>Product description</b>	Whole muscle chicken inner fillet, breaded, fully cooked to an inner temperature of at least 75°C and frozen IQF.		
<b>Pieces weight</b>	-		
<b>Ingredients</b>	Broiler chicken fillet 65 %, water, breading ( <b>wheat</b> flour, water, salt, yeast, rapeseed oil, coloring: turmeric, paprika extract, potato starch, modified potato starch), <b>soy</b> protein concentrate, stabilizer E451, dextrose, thickeners: E407a, E415; aroma and flavor enhancer monosodium glutamate, yeast extract, antioxidant sodium erythorbate, salt. For cooking - canola oil.		
<b>Origin of raw materials used</b>	Lithuania, Belgium, Poland, Germany, France, Denmark		
<b>Thermal state</b>	Frozen to temperature not higher than -18°C.		
<b>Storage conditions</b>	Keep frozen at -18°C. Do not refreeze after thawing.		
<b>Shelf life</b>	12 months		
<b>Certification</b>	IFS Food Higher Level		
<b>Organoleptic</b>	Appearance	should be free from fat or other discolouration.	
	Colour	light yellow brown	
	Aroma	Smell characteristic of the product, without foreign taste and odor.	
	Taste	Taste characteristic of the product	
	Texture	The texture should be regular and juicy, not dry	
<b>Microbiological characteristics</b>	Coliforms	<1ksv/g-10ksv/g	
	Total count of microorganisms	2000 ksv/g-10000 ksv/g	
	Salmonella 25g	Negative	
	L. monocytogenes 25.	Negative	
<b>Allergens</b>	Gluten, soy Possible traces of mustard, milk		
<b>GMO</b>	No. <i>Conforming to 1829/2003/CE and 1830/2003/CE.</i>		
<b>Ionization</b>	No. <i>Conforming to 2013/0451, COM(2013) 943.</i>		
<b>Traceability</b>	Product traceability is enforced by product best before date.		
<b>Packaging</b>		<b>Primary</b>	<b>Secondary</b>
	Description	Transparent bag	Carton box
	Weight	1000g;	10 kg
	Dimensions (cm)	Various	60x40x11
	No. of primary pcs.	-	-
<i>Comply to reg. LST 1655:2002, regarding requirements for measuring and verifying the four heavy metals and other dangerous substances present in packaging and their release into the environment.</i>			

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	<i>Packaging should have declaration of Conformity for materials intended to come into contact with food.</i>	
<b>Palletization</b>	Pallet dimensions (cm)	800 x 1200
	Cartons per layer	4
	No. of layers	15
	Total No. of cartons	60
	Pallet height (cm)	180
<b>Labelling info</b>	Producer name & address; product name; ingredients; net weight; best before date, lot number; storage conditions; veterinary control sign; Extra notes: The product to repeat do not frozen. Preparation : cook 5-7 min in frying pan or oven. <i>According to regulation 1169/2011/CE</i>	
<b>Barcode</b>	EAN-13 – if provided by the buyer	
<b>Picture</b>		

### NUTRITION VALUES

	Per 100g
Energy kJ/kcal	747 kJ/178 kcal
Fat	8 g
Of which saturated fat	4 g
Carbohydrate	11 g
Of which sugars	0,2 g
Protein	14 g
Salt	1,3 g

### SPECIFICATION AGREEMENT

Full name	
Possition in the company	
Signature	
Date	