



BPI A/S  
Lyngbyvej 403  
2820 Gentofte  
Denmark.  
WWW.BPI.NU

Version: 320043-01-0049  
Item no: 320043  
Date: 01.11.2017

## Product:

Product name	Chicken Nuggets
Product item no.	320043

## Product description

Chicken Meat, minced, formed, coated, pre-fried, pre-cooked and deep frozen.

## Legal ingredients description

Chicken Meat (50 %), Water, **WHEAT FLOUR**, Rapeseed Oil, Maize Flour, Salt, Raising Agents (Diphosphate E450, Sodium Carbonate E500), Dextrose, **WHEY POWDER**, Spice Extract (Black Pepper, **CELERY**), Flavouring, Sugar, Nutmeg, Lemon Oil.

*The above description are 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."*

## Dimensions / weight of the product.

Organoleptic	Appearance	well shaped, uniform covered with coating
	Colour	Golden yellow
	Aroma	Appetizing, product typical chicken
	Taste	Fresh chicken taste
	Texture	tender and slightly crisp, tender bite
Special cutting methode:	N/A	
Piece weight	23g +/- 3g	
Piece count	109 pieces +/- 5 pieces	
Dimensions:	N/A	
Various:		

## Shelflife and storage condition

Shelf life from production date	Deep frozen at -18°C	20 months
Shelf life upon defrozen	At 0 – 5°C	24 hours.



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### 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 Gluten	No	Free of GMO	Yes

### Country of origin:

The animal is	country	Alternative possibilities:
Born	EU mainly NL, DE, BE, DK	
Raised	EU mainly NL, DE, BE, DK	
Slaughtered	EU mainly NL, DE, BE	
Cut up in	EU mainly NL, DE, BE	

### Nutritional values:

	Per 100 gr.	
Energy (KJ)	929	
Energy (Kcal)	223	
Fat	13,9	
Saturated fat	Saturated fat	2,4
	Mono unsaturated fat	
	Poly unsaturated fat	
Carbohydrate	13,1	
Sugar	0,2	
Protein	10,4	
Salt	1,4	
Fibre		

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## Packaging

### Primary packaging

Type of packing	LDPE Foil printed	
Weight and dimensions	Net weight in the bags	2500
	Dimensions:	
	Tara weight	27
	Total weight of the bags.	2527g
Brand / printing and color	Print on bag = color is black	
Codeing system	Lot no:	YDDD (Julian code : Y last Digit of the current year, DDD day number 1 to 365 ( 366 leap years))
	Production date:	TT.MM.JJJJ
	Expiry date:	TT.MM.JJJJ
	EAN no:	5708356001171
Labeled and marked according to EU regulations and marked special with the following:	Approved for foodservice in:	
	Approved for cash and carry in:	<i>Mention language on bags / label.</i>
	Approved for retail in:	

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 2011 and 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

Type of packing	Carton brown	
Weight and dimensions	Net weight in the carton	10,0 kg
	Dimensions:	Outer dimension 402 x 394 x 266 mm
	Tara weight	0,44kg
	Total weight of the carton	10,548kg
Brand / printing and color of carton:	Box print = color is black	
Codeing system	Lot no:	YDDD (Julian code : Y last Digit of the current year, DDD day number 1 to 365 ( 366 leap years))
	Production date:	TT.MM.JJJJ
	Expiry date:	TT.MM.JJJJ
	EAN no:	15708356001178
Language on label	Box print: English, Danish, Swedish	



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Transport packaging:

Type of packing Dimensions:	Strechfoil, black one way pallet	
No of cartons /bags	Per layer	8 cartons / layer
	No of layers per pallet	7 layer / pallet
	Total no of cartons on pallet	56 cartons / pallet
Dimention pa pallet	Lenght of pallet	1200 mm
	Wide of pallet	800 mm
	Total hight of pallet	2012 mm
Total Weight	Brutto weight	616,8 kg
	Netto weight	560 kg
Pallet label:		
Codeing system:	Pallet no. / Lot no.:	Yes
	Production date:	TT.MM.JJJJ
	Expiry date:	TT.MM.JJJJ
	EAN no:	
Stackable:		

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





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## Technical specification:

### Compositional details:

Ingredients	% compound ingredients	% in Raw material	Gr. used per 100 gr. finished weight	Supplier name	Country of origin	Purpose of ingredients
Chicken Meat (Chicken Meat, Chicken Skin)	50			N/A	EU	Meatmix
Water	18-25			N/A	Germany	Meatmix Coating
Wheat Flour	15-20			N/A	EU (Belgium, Canada, Germany, Denmark, France, United Kingdom, Luxembourg, Netherlands, Sweden, United States)	Coating
Rapeseed Oil	5-7			N/A	Germany (UK, Australia, Austria, Belgium, Czech Republic, Denmark, France, Germany, Hungary, Poland, Russia,	Frying Oil





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					Slovakia, Ukraine)	
Maize Flour	3-5			N/A	EU ( France, United Kingdom, Netherla nds)	Coating
Salt	<2			N/A	EU (United Kingdom, Netherla nds)	Meatmix Coating
Raising Agents E450	<1			N/A	EU (German y, Thailand)	Coating
Raising Agents E500	<1			N/A	EU (German y, France, United Kingdom, Netherla nds, Poland)	Coating
Dextrose	<1			N/A	EU (Belgium, France, United Kingdom, Hungary)	Coating
Whey Powder	<1			N/A	EU (France)	Coating
Spice Extract (Black Pepper, Celery)	<1			N/A	EU (United Kingdom, India, Sri Lanka, Viet Nam, France)	Coating

Flavouring	<1			N/A	EU (Netherlands, Thailand, United Kingdom, Belgium, Germany, France, Argentina, China, Germany, Finland, India)	Meatmix
Sugar	<1			N/A	EU (Germany, United Kingdom)	Meatmix
Nutmeg	<1			N/A	EU (Indonesia)	Meatmix
Lemon Oil	<1			N/A	EU (Italy)	Meatmix

**Additives:**

Name and no. of additive	Purpose of additive	Can be substituted with:	Need to be declared in legal ingredients declaration:
Raising Agents E450	Raising Agent	N/A	Yes
Raising Agents E500	Raising Agent	N/A	yes

	Yes/no	source		Yes/no	source
Antioxidants	No		Artificial flavours	No	
Artificial colours	No		flavour enhancers	no	
Natural colours	No		artificial preservatives	no	
Azo Dyes	no		Artificial sweeteners	no	

**Production methode**

Method:	Cooking time	Temperature	Finished temperature:
Frying	Approx. 30 seconds	190-198°C	-
Cooking	Approx. 8 minutes	Approx. 120-130°C	72°C core temperature
If oil used please declare type of oil / certification		Rapeseed Oil	



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**Method of preparation:**

Method:	Cooking time	Temperature	Finished temperature:
Fryer	3-3,5 Minutes	178°C	72°C coretemperature
Oven	10-15 Minutes	200°C	72°C coretemperature
Pan with oil	8-10 Minutes	Medium heat	72°C coretemperature
If oil used please declare type of oil / certification			

**Microbiological criterions:**

	Method	UOM	Maximum		
Aerobic plate count	ASU L00.00-88, DIN EN ISO 4833	Cfu/g	-		
Coliform	ASU § 64 LFGB L06.00-36 u. DIN 10110	Cfu/g	-		
E-Coli	ASU §64 LFGB L06.00-36 u. DIN 10110	Cfu/g	1,0 x 10 <sup>3</sup>		
Enterobacteriaceae		Cfu/g			
Staphylococcus Aureus	ASU L00.00-55;DIN EN ISO 6881-1	Cfu/g	1,0 x 10 <sup>3</sup>		
Salmonella	ASU L00.00-20/20a DIN EN ISO 6579	Cfu/25g	Not detected		
Campylobacter		Cfu/25g	Not detected		
Listeria spp.	ASU L 00.00-32, DIN EN ISO 11290-1	Cfu/25g	Not detected		
Listeria monocytogenes	ASU L00.00-22/37°C, DIN EN ISO 11290-2	Cfu/g	100		
Yeast / mold		Cfu/g			
Bacillus cereus	ASU L00.00-25, DIN 10198-1	Cfu/g	1,0 x 10 <sup>3</sup>		

(Must fulfill EC regulation 2073 / 2005)







**Data relevant to allergies and people with metabolic disorder.**

Contain	In recipe	Contamination possible	Contain	In recipe	Contamination possible
Cereals containing gluten	Yes		Fish and products thereof	No	No
- Wheat	Yes		Peanuts and products thereof	No	No
- Rye	No	No	Soybeans and products thereof	No	Yes
- Barley	No	No	Lupines and products thereof	No	No
- Oats	No	No	Nuts and products thereof	No	No
- Spelt	No	No	- Almond	No	No
- Kamut	No	No	- Hazelnut	No	No
- Hybridised strains	No	No	- Walnut	No	No
Crustaceans and products thereof	No	No	- Cashew	No	No
Molluscs and products thereof	No	No	- Pecan nut	No	No
Eggs and product thereof	No	Yes	- Brazil nut	No	No
Milk and products thereof (incl. lactose)	Yes		- Pistachio nut	No	No
- Lactose	Yes		- Macadamia nut	No	No
			- Queensland nut	No	No
Celery and products thereof	Yes		Sesame seeds and products thereof	No	No
Mustard and products thereof	No	No	SO <sub>2</sub> and Sulphite, quantity > 10 mg/ kg:	No	No
Other data relevant to allergies and people with metabolic disorder					



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**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 they0020are 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 changes is done without written acceptance from BPI the producer / supplier will be full responsible for all cost in this connection.*

*Printed name*

*Stamp*

*Signature.*

Approved by BPI A/S

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