

1. Product					
Name	Chicken breast filet, marinated, 4x2500g				
Product description	Chicken breast filet, calibrated 160-180g, marinated and packet in foil bag with 2500g. 4 bags per carton.				
Item number	72103154				
Standard	RS1 <input type="checkbox"/>	RS2 <input type="checkbox"/>	RS3 <input type="checkbox"/>	RS4 <input checked="" type="checkbox"/>	RS5 <input type="checkbox"/>
Calibrated	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
- If calibrated	160-180	g.			
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	%			
Marinated with brine	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
- Amount	12	%			
Deep frozen -18°C	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	
Classification (if relevant)	Class A	<input checked="" 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	21109200 + 21109310
---------------------	---------------------

Picture of raw material	
-------------------------	--



5. Sensory characteristics				
Color	Characteristic chicken meat color – no discolor			
Shape	See above pictures			
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				
QUALITY PARAMETERS		PER. 20 PCS.		%
Skin on filet	None		0%	
Error cut	Max. 1 pcs.		5%	
Cut in meat >10mm	Ok		-	
Cut in meat <10mm	Ok		-	
Fat – natural	Ok		-	
Skin from breast bone	Ok		-	
Cartilage/ Breast bone >6mm	Ok		-	
Cartilage/ Breast bone <6mm	Ok		-	
Bone >5mm	Max. 2 pcs.		10%	
Bone <5mm	Max. 3 pcs.		15%	
Blood blashing >10mm	Max. 2 pcs.		10%	
Blood blashing <10mm	Ok		-	
Red fillets (not in shoulder joint)	Max. 1 pcs.		5%	
Remainder meat from shoulder joint	Ok		-	
Remainder red meat from shoulder joint	Ok		-	
Deviant color	None		0%	
Deviant smell	None		0%	
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: 2,5	Non-Fe:	2,5	AISI/SS: 4,0
<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 type="checkbox"/>	No	<input checked="" 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
11. Shelf life		
- Unopened	18 months	
- Open	If frozen same as unopened	
- Open/thawed	Use within 24 hours	
12. Microbiology		
	Limits	Method
Total viral count (TVC)	<1.000.000 cfu/g	NMKL 86:2013
E. coli	<1.000 cfu/g	Petrifilm 3M
Salmonella	Danish chickens are free from Salmonella COMMISSION IMPLEMENTING REGULATION (EU) 2018/307 of 28 February 2018 extending the special guarantees concerning Salmonella spp. laid down in Regulation (EC) No 853/2004 of the European Parliament and of the Council to meat derived from broilers (Gallus gallus) intended for Denmark	
- Other comments	Microbiology is performed according to our own control program.	

13. Customer information:			
Name			
Address			
Company E-mail			
Telephone			
Contact			
14. Supplier information:			
Name	HKScan Denmark A/S		
Authorization number	DK-733-EF	<input checked="" type="checkbox"/>	DK-763-EF <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	PF Rose logo foil
- Tray/foil number	13100133
- Dimensions	-
- Label number	-
- EAN Detail number	5760725218603
18. Secondary packaging	
Type/description:	Cardboard 10 B without text
- Carton number	12317717
- Dimensions	- mm
- Label number	12100000
- EAN carton number	5760725218610
19. Pallet	
Dimensions	800 x 1200 x 144 mm
Cartons per layer	8
Layers per pallet	7
Total cartons per pallet	56

21. Layout of pallet

