

PRODUCT SPECIFICATION				
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DOCUMENT TYPE: Specification				sk

TITLE: Roasted, steam cooked chicken breast fillet - Escalope 30g - IQF

1. - SUPPLIER

Name : EURO POULTRY by

1

Denmark

4

Sweden

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Website : <u>www.EuroPoultry.eu</u>

2. - ARTICLE

Product name : Roasted, steam cooked chicken breast fillet – Escalope shape – IQF

Product weight : 30 gram

Article no. : 1015091ep

Country of origin : Thailand

Health mark : TH 192

Halal : Yes

Keyhole mark : Yes

Photograph of product



 The meat is being sourced from birds that have been slaughtered and processed in accordance with national and EC regulations.



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3. - FINISHED PRODUCT QUALITY

3.1 - PHYSICAL CRITERIA

The chicken product meets the following minimum requirements:

- clean, free from any visible foreign matter, dirt or blood;
- free of any foreign smell;
- free of visible bloodstains;
- free of bones;
- there shall be no traces of prior freezing.
- * Although every effort has been taken to remove all bones, some small parts may remain

Process related contamination

The product is free from:

- Hair/ plastic/ label/ paper/ wood/ textile/ polystyrene/ paint...
- Glass/ metal/ hard plastic/ fat/ chemicals

Finished product dimension

Criteria		Standard
Height Width	Height:	N.a
	Width:	N.a
	Length:	N.a
	Weight:	25 – 35 gram = 90% ± 10 gram = 100%

3.2 - ORGANOLEPTIC PARAMETERS

Appearance	:	Grilled chicken breast meat -> Escalope cut
Colour	:	Light golden brown surface with reddish brown and uniformly ridges and peaks Creamy off white core colour, absentness of 'pinking' in the core
Flavour	•	Typical grilled chicken meat, slightly salted. No foreign or "off" flavours.
Texture	:	Naturally fibrous, tender, moist



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3.3 - MICROBIOLOGICAL PRODUCT CRITERIA

Micro organisms	Target (m)	Reject (M)
Total Viable Count (cfu/g)	<1.0x10 ⁴	>1.0x10 ⁵
Total Coliforms (cfu/ g)	<100	>500
E. coli (org/ 0.1g)	Not detected	n.d/ 1.0g
St. aureus (cfu/ 0.1g)	<10	>100
Salmonella (org in 25g)	Not detected	Present
Listeria monocytogenes (org in 25g)	Not detected	Present

4. - INGREDIENT DECLARARTION

Ingredient declaration

Chicken breast fillet (97%), water, salt, rice flour, maltodextrin, dextrose, stabilisers (E331, E500)

Product contains no genetically modified organisms

Allergens are bold

- * REGULATION (EU) No 1169/2011 ANNEX II,
- $\ensuremath{\text{6.}}$ Soybeans and products thereof, except: (a) fully refined soybean oil and fat.

Nutritional / 100gram product		
Energy Fat - Saturated fat Carbohydrates - Sugar Dietary fibre Protein* Salt Sodium	495 kJ / 118 kcal 0.8 0.2 2.1 0.5 < 0.1 25.2 1.0 0.4	

 $^{^{\}star}$ This product can vary from the nutritional values, this because of its natural composition and processing parameters. The values can be fluctuating $\pm 2,0\%$



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5. - PACKING / LABELLING

5.1 – PACKING

Criteria	Bag	Outer packing	Sandwich Pallet
Material	LLDPE	Cardboard	Wood
Colour	Transparent + Orange metallic colour	White	-
Dimension (LxWxH)	375 x 480 mm 350 x 445 x 50 mm (full)	266 x 395 x 160 mm	120 x 80 x 216 cm
Declared pack weight	2.5 kg	2 x 2.5 kg = 5 kg	Net weight: 540 kg Gross weight : 645.6 kg
Units per carton	n.a	2 bags	108 cartons (2 x 6 layers of 9 cartons)
EAN number	5706813015082	5706813015099	5712861015097

^{*} The used packing materials, which are in direct food contact, are food grade approved.

5.2 - STORAGE

Condition	Storage temperature	Shelf life		
- Frozen	≤ -18°C	Production + 24 months		
Shelf life after de freezing: 4 days, stored at a temperature ≤ +4°C				

5.3 - LABELLING

Labelling – Bag	Labelling – Outer Carton
Each bag have a label on which indicates: - Product name - Lot number - Product weight / dimension - Net weight - Production date / Frozen on - Best before date - Ingredient declaration - Allergens - Nutritionals - Country of origin - Storage condition - Health mark - Manner of preparation - Supplier details including address	Each box to have a label on which indicates: - Product name - Product code - Lot number - Product weight / dimension - Net weight - Production date - Best before date - Storage condition - Health mark - Manner of preparation - Supplier details including address



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6. – ALLERGEN INFORMATION

Item	Contains (YES/NO)
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
- Crustaceans and products thereof	No
- Eggs and products thereof	No
- Fish and products thereof	No
- Peanuts and products thereof	No
- Soybeans and products thereof	No
- Milk and products thereof (including lactose)	No
- Nuts and products thereof	No
- Celery and products thereof	No
- Mustard and products thereof	No
- Sesame seeds and products thereof	No
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.	No
- Lupin and products thereof	No
- Molluscs and products thereof	No

7. - COOKING INSTRUCTION

Defrost product before cooking

Oven	Microwave	Pan	Barbeque	Deep fryer	
175°C	MICRO		BBQ		
Time					
6-8 min	1 min	2 x 2 min	2 x 2 min	-	