



product-specification

Creation date : 11.10.2014

Version : 7

1.name of product

Item number: 60412

Description: **Chicken Breast 1/2 , skinless, boneless, w/o Inner-fillet, natural/dry**

(Trade descrip. within the meaning of LMKV) Deep frozen

calibration: 130 g [120 – 140 gr.]

Physical state: raw

Product competition: lqf frozen [individual quick frozen]

2.declaration

ingredients: 100% Chicken Breast no additives
(according to LMKV)

Origin: romania

slaughterhouse: RO245/RO210/RO69

certifications: BRC; iFS; ISO; haccp; Halal

3.Nutrition information per 100 g

condensing (kJ): 438
condensing (kcal): 105
protein (g): 23,0 [+/- 2%]
carbohydrates (g): 0,5 [0,5%]
fat (g): 2,0 [max.2%]
Moisture (g): 74,0 [+/- 1%]
consistency: firm

the values subject to the usual variations in natural products (Tolerance + / - 15%)

4.allergens

		Possible cross-contamination
Cereals containing gluten (Wheat, rye, oats, spelled, Karmut or hybrid strains): and products thereof	- no details	No
crustaceans and products thereof:	-no details	No
eggs and products thereof:	- no details	No
fish and products thereof:	- no details	No
Peanuts and products thereof:	- no details	No
soya and products thereof:	- no details	No
milk and products thereof:	- no details	No
nuts (almonds, hazelnut, walnut, Pecan, Brazil nut, Pistachio, Macadamiannut, Queensland nut) and products thereof	- no details	No



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4.allergens	celery and products thereof:	- no details	No
	Mustard and products thereof:	- no details	No
	Sesame seeds and products thereof:	- no details	No
	Sulphur dioxide and sulphites in a concentration of more than 10mg/kg or: 10mg/l as SO2 stated	- no details	No
	Lupine and products thereof:	-no details	No
	molluscs (Snails, clams or cephalopods) and: products thereof	- no details	No

5.Subject to labeling additives <small>in menus / for bulk delivery</small>	dye stuff:	-	not included
	preservative:	-	not included
	antioxidant:	-	not included
	flavor enhancer:	-	not included
	sulphuretted:	-	not included
	blackened:	-	not included
	waxed:	-	not included
	sweeteners:	-	not included
	phosphate:	-	not included

6. Microbiological limits [cfu/g]		unit [cfu/g]	Physical Defects	Parameter	Target	Tolerance
	Aerobe total count:	1.000.000		Foreign Matter Incl.Feather	Nil	Nil
	Enterobacteriaceae:	<10,000		Blood Clots	Nil	>7mm, 1 per 10 kg <7mm, 2 per 10 kg
	E coli:	< 100		Bone	Nil	<7mm, 1 per 10 kg
	Staphylococcus aureus:	< 100		Gristle /Tendon Cartilage	Nil	5-12mm, 1 per 10 kg <5mm, 1 per 10 kg
	moulds:	< 500		Vein	Nil	>10mm, 1 per 5 kg
	yeasts:	< 500		Frequency of Test [every Hours]		
	salmonellae:	Neg. in 25 g				
Listerien:	Neg. in 0,01 g					

7. Order unit
Logistical data

Contents of sale pack:	ca. 38 pices á 130gr.
net weight (kg):	5,000 Kg
gross weight (kg):	5,295 Kg
tare weight (kg):	0,295
carton-dimension (mm):	380 x 285 x 120
EAN Code (sale pack):	60412003
Carton/layer:	10
layer/Pallet:	12
number Cartons/Pallet:	120
total weight (kg):	600
storage conditions:	frozen storage by -18°C or colder
expiry date by delivery:	12 month [18 month from production date]

8. product Photo



9. universal
Declaration

General note on genetically modified organisms

The product must be labeled in accordance with our current knowledge is not defined by the EU Directive (EC) No 1829/2003 and 1830/2003 and the Gene Technology Act (GenTG).

universal Declaration

The product including the packaging complies with the applicable provisions of the Food and Feed Code - LFGB, all applicable European laws and supplementary regulations and the Consumer Goods Ordinance (BGV) . The workmanship of the product is carried out GMP-/HACCP-principles , so humanly all measures to prevent foreign bodies were taken to the goods is thus free of debris , to the extent technologically possible. The information contained in this specification refer to the product in the original container . The further processing of the product must take place under strict hygiene conditions in accordance with the general principles GMP-/HACCP- . No liability can be accepted for manufactured products from our product . The above information is based on our current knowledge and experience that have come about due to careful investigations. Fluctuations can be ruled out in principle, all values reported due to the use of natural ingredients not . In addition, through improper product handling , which is beyond our control , quality changes arise for which no liability can be accepted . The specification has been prepared to the best of our knowledge and belief. You must be checked by the recipient and does not relieve him of his responsibility for quality and diligence .

Fully cook bevor eating! Not suitable to be eaten raw! Do not refreeze once defrosted!