

PRODUCT SPECIFICATION

DOCUMENT ID 1015111

DATE 15-07-2021 REVISION 10.1

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APPROVED FSL

DOCUMENT TYPE: Specification

TITLE: Roasted, steam cooked chicken breast fillet in slices 5mm - IQF

1. - SUPPLIER

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2. - ARTICLE

Fax no.

Website

Product name : Roasted, steam cooked chicken breast fillet in slices – IQF

Product dimension : 5 mm

Article no. : 1015111ep
Country of origin : Thailand
Health mark : TH 49
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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| TITLE: Bested steem seeked skieten bested (Notice Steem 105) | | | | |

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.

Process related contamination

The product is free from:

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

3.2 - ORGANOLEPTIC PARAMETERS

| Appearance | : Roasted Chicken breast meat Slices |
|------------|----------------------------------------------------------------------------------------------|
| Colour | : Creamy off white core colour/ dark brown surface Absentness of 'pinking' in the core |
| Flavour | : Typical for cooked / roasted chicken meat, slightly salted. No foreign or "off" flavours. |
| Texture | : Naturally fibrous, tender, moist |

^{*} Although every effort has been taken to remove all bones, some small parts may remain



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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

| gredient declaration | |
|-------------------------------------------------------------------------------------------------------------|--|
| Chicken breast fillet (97%), water, modified starch, salt, D-xylose, glucose syrup, stabiliser (E331, E500) | |
| Product contains no genetically modified organisms | |

| Nutritional / 100gram product | | |
|-------------------------------------------------------------------------------------|------------------------------------------------------|--|
| Energy Fat - Saturated fat Carbohydrates - Sugar Dietary fibre Protein* Salt Sodium | 439 kJ / 103 kcal 0.8 0.2 2.2 0.3 < 0.1 21.8 1.2 0.5 | |

 $^{^{\}star}$ 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 520 mm 348 x 500 x 68 mm (full) | 266 x 395 x 161 mm | 120 x 80 x 217 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 | n.a | 2 bags | 108 cartons (2 x 6 layers of 9 cartons) |
| EAN number | 5706813015105 | 5706813015112 | 5712861015110 |

^{*} 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

The product is fully cooked and Ready-To-Eat.

| Oven | Microwave | Pan | Barbeque | Deep fryer |
|------------------|-----------|-----------|----------|------------|
| | MICRO | | BBQ | |
| Time | | | | |
| 3-4 min 175°C | 1 min | 2 x 2 min | - | - |