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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 56310481

<u>Version</u>

Version number : 20251201

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Article information

Article number 56310481

Article name Pulled chicken cooked, NL

Sales unit : 4x ca 1.0kg Condition : Frozen

Shelf life : 360 days (taken from production)

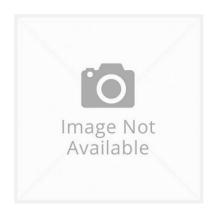
Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

Produced in The Netherlands

Ingredient declaration

95,0% chicken meat, salt, sugar, cayenne pepper, chili pieces, sea salt, sweet pepper powder, garlic granules, onion, oregano, parsley, black pepper, ginger, cumin seed, acidity regulator (E326), stabiliser (E451, E450), preservative (E262, E267)

Metal detection

Fe	non-Fe	StS
3.5 mm	4.0 mm	5.5 mm

Microbiological criteria

Expiry date (cfu/q) Salmonella spp. not detected in 25g ≤ 100

Listeria monocytogenes

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	165.0 kcal
Energy	691.0 kJ
Fat	9.8 g
of which saturates	2.7 g
Carbohydrates	1.3 g
of which sugars	0.7 g
Protein	15.9 g
Salt	1.7 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites > 10 ppm	not present not present
Sulphur dioxide and sulphites >10 ppm	
Lupin and products thereof Molluscs and products thereof	not present not present
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Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

Organoleptic standards

Taste : characteristic for product.
Smell : characteristic for product.
Colour : characteristic for product.
Structure : characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

<u>Legislation</u>

This product meets the requirements of the European Food Law.

Genera

When corresponding about this product, please mention the batchcode and expiry date of the product.

Product specifica	tion 56310481
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Packaging