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	Chicken thigh meat skin off	

Process description

After incoming checks the chicken thighs are stored under conditioned circumstances. The skins are mechanically pulled off the thighs and the bones are cut off manually. Than the skinless chicken thigh meat is checked for the presence of bones and fat and then packed into crates with a plastic bag or can be gas packed (MAP). Finally the skinless chicken thigh meat is labelled and stored under conditioned circumstances before it is distributed.

Ingredients

Chicken meat.

Product characteristics

Shape	: Product own
Appearance	: No abnormalities
Smell	: Product own, fresh chicken meat

Chemical parameters

Moist level	: 71,5% ± 5%
Fat level	: 10% ± 5%
Protein level	: 18,5% ± 5%
Energy per 100gr	: approx. 156 kcal

Microbiological parameters

Total Plate Count	: 5.000.000	cfu/g	(end of production date)
Salmonella Enteritidis / Typhimurium	: absent	/25gr	(end of shelf life)

GMO


The chicken thighs are free from GMO (genetically modified organism).

Storage conditions

Fresh/gas packed products	: storage temperature < 4°C
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Shelf Life

Fresh	: Maximum 7 days after production
Gas packed	: Maximum 9 days after production (after opening the gas flushed trays the given shelf life is no longer applicable).

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Labeling

Batch code / trace code	Kill date
Supplier name	Use by date
Product name	EC plant number
Reared in	Slaughtered in
Product type	

<u>Intended use</u>

The product described in this specification, including packaging, conforms to all applicable food regulations in the EU. The product is intended to be used as raw material. Before consumption the product should be heated to a core temperature of >75°C for at least 3 minutes. Chicken meat may contain pathogenic microorganism.

<u>Warning</u>

Chicken meat may contain pathogenic micro-organism. Before consumption the products should be heated to reach a core temperature of >75°C for at least 3 minutes.


<u>Picture of the product</u>

Fresh product



MAP packed product



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Allergens

LeDa-list version 2.0 2011

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
Legal allergens						
1.1	UW	Wheat	Z			
1.2	NR	Rye	Z			
1.3	GB	Barley	Z			
1.4	GO	Oats	Z			
1.5	GS	Spelt	Z			
1.6	GK	Kamut	Z			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Crustaceans	Z			
3.0	AE	Egg	Z			
4.0	AF	Fish	Z			
5.0	AP	Peanuts	Z			
6.0	AY	Soy	Z			
7.0	AM	Cow's milk	Z			
8.1	SA	Almonds	Z			
8.2	SH	Hazelnuts	Z			
8.3	SW	Walnuts	Z			
8.4	SC	Cashews	Z			
8.5	SP	Pecan nuts	Z			
8.6	SR	Brazil nuts	Z			
8.7	ST	Pistachio nuts	Z			
8.8	SM	Macademia/ Queensland nuts	Z			
8	AN	(*) <i>Nuts</i>				
9.0	BC	Celery	Z			
10.0	BM	Mustard	Z			
11.0	AS	Sesame	Z			
12.0	AU	Sulphur dioxide and sulphites (E220 – E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	Z			
13.0	NL	Lupin	Z			
14.0	UM	Molluscs	Z			
Additional allergens						
20.0	ML	Lactose	Z			
21.0	NC	Cacao	Z			
22.0	MG	Glutamat (E620 – E625)	Z			
23.0	MK	Chicken meat		M		
24.0	NK	Coriander	Z			
25.0	NM	Corn/ maize	Z			
26.0	NP	Legumes	Z			
27.0	MC	Beef	Z			
28.0	MP	Pork	Z			
29.0	NW	Carrot	Z			

(*) Only to be used in case of cross contamination