

Process description

After incoming check the raw material (chicken breasts) are stored under conditioned circumstances. The skin of the chicken breasts is removed mechanically. After that the next step is the filleting, that can be done mechanically or by hand. Subsequently the raw fillets will be corrected by hand and divided into halves and are calibrated. The chicken fillets are packed into gas trays, labelled and packed in boxes.

Product characteristics

Shape : Product own
Looks : No abnormalities
Smell : Product own
GMO : free from Genetically Modified Organisms.

Ingredients

Chicken fillets

Chemical parameters**Norms per 100g**

Energy : ± 464 KJ / ± 110 Kcal
Carbohydrates : ± 0 g
Fat : ± 1,8 g
- saturated : ± 0,5 g
Protein level : ± 23,3 g
Dietary fibers : ± 0 g
Salt : ± 133 mg

(source: Nevo table)

Microbiological parameters

Total Plate Count : 5.000.000 CFU/g (end of production date)
Salmonella enteritidis : Absent 25/g (target value at end of shelf life)
Salmonella typhimurium : Absent 25/g (target value at end of shelf life)

Storage conditions

Fresh products : temperature between 0°C and 4°C
Frozen products : temperature < - 18°C

Shelf Life

Frozen gas packing : production date + 365 days
Fresh gas packing : production date + 12 days
After opening the MAP packaging the given shelf life is no longer valid.

Metal detection

The chicken fillets are metal detected at the end of the production process. The used test bars are: Non-Ferrous 5,0 mm, Ferrous 5,5 mm and SS 6,5 mm.

Packaging

The product is being gas flushed in plastic trays of 5kg. Two gas flushed trays are packed into a cardboard box.

Labelling

Batch code / trace code
Supplier name
Product name
Product type
Kill date
Use by date
EC plant number.

Intended use

The product is intended for further processing. The product has to be heated before consumption.

Bones and bone fragments

However the product is handled with the most care, there is a small possibility that the product contains traces of bone or bone fragments.

Picture of the product**Warning**

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.

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	Cocoa	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