



	PRODUCT CARD		Document no.: SJ/1/25 Date: 23.01.2025 Version: 1 Page 1/5
	Chicken Breast Joint With Sage and Onion Stuffing Index TBC		
Classification	Frozen,		
Origin of raw material	Poland,		
Product description	Skin-On, Butter basted chicken breast join with added water, filled with a chicken, sage and onion stuffing and topped with a black pepper sprinkle. The product is packaged in an aluminum tray sealed with foil. The net weight of the product is 550g to 575g, the target weight is 560g.		
Quality parameters	Color typical of raw meat product covered with chicken skin, skin surface covered with a black pepper sprinkle. Unacceptable: * Foreign odour, indicative of spoilage, * Hard parts and bones. Acceptable: * possible pink colour spots on the cut surface after roasting * Unevenly covering the surface of the joint with the spice mixture * Product frosting inside the tray		
PRODUCT CHARACTERISTICS			
Product composition	CHICKEN BREAST (72%), CHICKEN, SAGE AND ONION STUFFING (20%) [Water, Breadcrumb (Wheat Flour , Salt, Dextrose), Chicken Leg, Chicken Skin, Dried Onion, Onion Powder, Salt, Dried Sage, Dried Parsley, Dried Thyme, Rapeseed Oil, Sage Extract], Water, Unsalted Butter (Milk), Salt, Dextrose, Black Pepper, Stabilisers: Sodium Carbonates, Xanthan Gum, Carrageenan; Maize Starch, Flavouring, Antioxidant: Ascorbic Acid		
Nutritional value	Nutritional value	In 100g of cooked product	
	Energy value kJ/kcal	577/137	
	Fat	5,4 g	
	Of which saturated fatty acids	1,6 g	
	Carbohydrate	6,0 g	
	Of which sugars	0,6 g	
	Protein	16,2 g	
	Salt	0,80 g	
Packaging	The packaging materials comply with EC Regulation 1935/2004 on materials and articles intended to come into contact with food and EC Regulation 10/2011 on plastic materials and articles intended to come into contact with food. - aluminium trays - transparent foil - Cardboard packaging - Paper labels		

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	<ul style="list-style-type: none">- Cardboard angles- Tape for cardboard boxes- Wooden pallet	


Visualisation of raw product



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Product visualisation after cooked



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CHEMICAL CONTAMINANTS			
GMO In accordance with Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of September 22, 2003 on genetically modified food and feed (OJ L 16.11.2007) Does not contain GMOs.	Does not contain GMOs. (According to the Supplier's Declaration)		
Heavy metals In compliance with Regulation (EC) No. 1881/2006 of the European Parliament and of the Council of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 20.12.2006), as amended	Heavy metals		Maximum permissible levels (mg/kg fresh weight)
	Lead (Pb)		0,10
	Cadmium (Cd)		0,050
Dioxins In compliance with Regulation (EC) No. 396/2005 of the European Parliament and of the Council of February 23, 2005 on maximum residue levels of pesticides in and on food and feed of plant and animal origin (OJ L 16.3.2005), as amended	Dioxins		Maximum permissible levels
	Sum of dioxins (WHOPCDD/F-TEQ)		1,75 pg/g fat
	Sum of dioxins and dioxin-like polychlorinated biphenyls (WHO-PCDD/ F-PCB-TEQ)		3,0 pg/g fat
	SUM of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES - 6)		40 ng/g fat
MICROBIOLOGICAL PARAMETERS			
	n	c	Limits
			mM
E Coli	5	0	<500/g
Salmonella	5	0	Absent in 25g
Where: n - number of samples c - number of samples with values higher than m or between m and M m - value equal to or below which all results are considered satisfactory M - the accepted threshold value above which the results are disqualifying			
In accordance with Regulation (EU) No. 1441/2007 of the European Parliament and of the Council of 5 December 2007 amending Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs (OJ L 7.12.2007)			

PURPOSE AND STORAGE

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Temperature	-18°C	
Consumption conditions	All consumer groups except: - special groups (children under 3 years of age, the sick and the elderly) - people with allergies or food intolerances to allergens mentioned on the label	
Shelf life / intended use	18 months Do not refreeze after thawing. To be consumed after heat treatment.	
TRANSPORT CONDITIONS		
Temperature	-18°C	
COMPLIANCE WITH LEGAL PROVISIONS		
<ul style="list-style-type: none">- The raw materials used in production and packaging materials must comply with the European Union’s Food Law- Production must be carried out in accordance with GMP, GHP, HACCP principles.- Packaging materials, raw materials and the end product are stored and processed under faultless hygienic conditions, and handled appropriately and are protected from quality-compromising factor.- The use of production procedures that genetically alter the product as well as the use of genetically modified organisms is not permitted.- The use of ionising radiation to reduce and destroy germs is unacceptable. <p>The plant has an IFS/BRC system in place.</p>		

Done 23.01.2025

Approved by Head of Food Technology

Process Technology