

## CB600TRF Battered Chicken Chunks

100% chicken breast with a golden crispy coating

Chicken breast (69%), **wheat** flour, water, rapeseed oil, white pepper, salt, yeast (**gluten**), raising agents: (E450; E500); anti-caking agent E170



Registration No: 17/2011-1432-6

### Product Information

#### Nutritional Data (per 100g)

|                      |             |
|----------------------|-------------|
| Energy kj / kcal     | 798.7 / 189 |
| Fats g               | 6.5         |
| of which saturates g | 1.26        |
| Carbohydrate g       | 13.6        |
| of which sugars g    | 0.7         |
| Protein g            | 19.0        |
| Salt g               | 1.02        |

### Dietary Preferences

Allergen Information: contains Wheat (Gluten)

### Accreditation & Approvals



BRC Certificate Number and site code: HR08/74163 / 2010755  
Exclusion: None; Achieved Grade: A+ Issue 9  
Expiry Date: 14/07/2024



IFS Certificate Number and site code: 8090 / DE13/81841570  
Higher Level 97.57%; Version 7  
Expiry Date: 29/07/2024

### Award Winning Integrated Farming Systems



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### Case Information

| Units per case  | Units per bag     | Unit weight |
|-----------------|-------------------|-------------|
| 10              | 21g App.*         | 1.0         |
| * +/-5g         |                   |             |
| Case Net Weight | Case Gross weight |             |
| 10              | 10.8              |             |

### Packaging Information

| Primary Packaging | Secondary Packaging | Tertiary Packaging |
|-------------------|---------------------|--------------------|
| 75µm              | 2750µm              | 23µm               |
| 230 x 195 x 105mm | 592 x 113 x 390mm   | variable           |
| Primary Seal      | Secondary Seal      | Tertiary Seal      |
| side welded       | tape                | polyvinyl          |



### Disclaimer

NONE

### COOKING GUIDELINES

To Deep Fry: Fry in hot oil (180°C/360°F) for 3-4 minutes, drain and serve

To Shallow Fry: 3-4 minutes, drain and serve

To Microwave: Cook on high for 1 - 2 minutes

To Grill: Cook under pre-heated grill for 7 minutes turning once

To oven bake: Place on a baking sheet in a pre-

### STORAGE CONDITIONS

STORE AT -18°C OR BELOW. DO NOT

REFREEZE AFTER DEFROSTING.

RECOMMENDED SHELF-LIFE 18 MONTHS

FROM DATE OF FREEZING

| Cases Per Pallet Layer | Layers Per Pallet   | Total Cases Per Pallet |
|------------------------|---------------------|------------------------|
| 5                      | 15                  | 75                     |
| Pallet Net Weight      | Pallet Gross Weight | Pallet Size            |
| 750                    | 810                 | 1.0M*1.2M              |
| Inner Barcode          |                     | Outer Barcode          |



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**BATTERED CHICKEN BITES**  
1 kg

**100% Chicken breast with a golden crispy coating**

**Ingredients:** Chicken (69%), Wheat Flour, Water, Rapeseed Oil, White Pepper, Salt, Yeast (Gluten), Raising Agents: (E450, E500), Anti-caking Agent E170

**ALLERGEN ADVICE:** See **bold underlined** ingredients

**STORAGE INSTRUCTIONS:** Store at -18°C or below. Do not refreeze after thawing. Shelf life 18 months from production date

**COOKING INSTRUCTIONS:** For best results cook from frozen.  
Deep Fry: Fry in hot oil (180°C/360°F) for 3-4 minutes, drain and serve.  
Microwave: Cook on high for 1 - 2 minutes.  
Grill: Cook under pre-heated grill for 7 minutes turning once.  
Oven Bake: Place on a baking sheet in a pre-heated oven (220°C/425°F). Cook for 18-20 minutes, turning once.

**Best Before Date:** 00.00.0000  
**Production Date:** 00.00.0000  
**Net weight:** 1kg



**HALAL** حلال  
**CONFIDENCE, INTEGRITY & QUALITY**

### COUNTRY OF ORIGIN

CROATIA



James Gedling (Technical Manager)

*J. Gedling*

26 Sep 2023 3:29 PM

# Riverside

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