



Date : 04-May-2020	Page : 1 van 2	Number : PS-02
SPECIFICATION	Status : Final	Appendix : none
Title : Chicken breasts		

Product name	Chicken breasts
Ingredients declaration	100% Chicken meat

product characteristics																							
Country of origin	European Union																						
Physical characteristics	<p>The product is free from physical and chemical contamination and suitable for further processing.</p> <p>Amount of bones allowed in 10 kg product:</p> <p>0-5mm: max 3 5-10mm: max 2 >10mm: max 1</p> <p>Fat:</p> <p>Natural fat of the tail allowed: till 10mm Fat of crop: >15mm max 5 allowed Fat of crop: <15mm allowed</p> <p>Blood spots:</p> <p>0-5mm: allowed 5-10mm: max 2 >10mm: max 1</p>																						
Chemical characteristics per 100 gram product (NEVO-online version 2016.5.0, RIVM, Bilthoven, code 1634)	<table> <tr> <td>energy</td> <td>463 kJ / 109 kcal</td> </tr> <tr> <td>fat</td> <td>1.8 g</td> </tr> <tr> <td>of which saturates</td> <td>0.6 g</td> </tr> <tr> <td>carbohydrate</td> <td>0.0 g</td> </tr> <tr> <td>of which sugars</td> <td>0.0 g</td> </tr> <tr> <td>protein</td> <td>23.3 g</td> </tr> <tr> <td>salt (as Na x 2,5)</td> <td>0.13 g</td> </tr> <tr> <td>moisture</td> <td>74.1 g</td> </tr> <tr> <td>ash</td> <td>1.2 g</td> </tr> <tr> <td>added salt (NaCl)</td> <td>0.0 g</td> </tr> <tr> <td>Sodium</td> <td>53 mg</td> </tr> </table>	energy	463 kJ / 109 kcal	fat	1.8 g	of which saturates	0.6 g	carbohydrate	0.0 g	of which sugars	0.0 g	protein	23.3 g	salt (as Na x 2,5)	0.13 g	moisture	74.1 g	ash	1.2 g	added salt (NaCl)	0.0 g	Sodium	53 mg
energy	463 kJ / 109 kcal																						
fat	1.8 g																						
of which saturates	0.6 g																						
carbohydrate	0.0 g																						
of which sugars	0.0 g																						
protein	23.3 g																						
salt (as Na x 2,5)	0.13 g																						
moisture	74.1 g																						
ash	1.2 g																						
added salt (NaCl)	0.0 g																						
Sodium	53 mg																						

Microbiological criteria end of shelf life	
Aerobic plate count	≤ 10,000,000 cfu/g
Enterobacteriaceae	≤ 100,000 cfu/g
Salmonella	absent in 25 gram

Packaging and storage conditions	
Packaging	- Packed in HDPE bag and carton box. - Packed in crate with HDPE bag.
Storage temperature/ Transport temperature	0 - 4°C
Weight	Upon request
Shelf life	Slaughter date + 6 days

Date : 04-May-2020	Page : 2 van 2	Number : PS-02
SPECIFICATION	Status : Final	Appendix : none
Title : Chicken breasts		

Allergen information					
Regulation (EU) No 1169/2011 Annex II Including products thereof					
	Present?			Present?	
	YES	NO		YES	NO
Cereals containing gluten			(Tree) Nuts		
Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Almond	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hazelnut	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Barley	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Walnut	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oats	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Cashews	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Spelt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pecan nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Khorasan wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Brazil nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pistachio nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Macadamia / Queensland nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk (incl. lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sulphur dioxide and sulphites (E220-E228) >10 mg/kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Mollucs	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Usage
<p>Intended use: Chicken breasts needs to be fully cooked before consumption.</p> <p>Not intended use: Chicken breasts are not suitable for direct consumption but they need to be fully cooked. Chicken breasts are not suitable for the use in raw and/or fermented products.</p>

Producer	
name	Dutch Chicken BV
address	Zuidergracht 23
PC + City	3763 LS Soest
Country	the Netherlands
phone	+31 346 76 0035
mobile	+31 6 2525 9941
mail	info@dutchchicken.nl