

## MEADOW VALE FOODS LTD **PRODUCT SPECIFICATION**

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1 (27/10/2022 15:48:00)

Meadowvale Hot & Spicy Wings

B1412613



Issue No Product Code Product **Product Description** 

# Fully cooked chicken wings coated in a hot & spicy flavoured sauce and individually quick-frozen.

#### **PACKING CONFIGURATION**

#### Product Attribute

Packs Per Case Case Net Weight Layers Per Pallet Cases Per Layer **Cases Per Pallet** Barcode Outer Barcode Inner Primary Packaging Secondary Packaging Shelflife from Manufacture **Coding Details** Country of Origin Storage Conditions

### **PRODUCT PROFILE**

frozen. 3 x 1kg 3kg 9 20 180 05017400020489 5017400102840 Preprinted Bag W250 x L280mm Corrugated Cardboard Case W300 x L200 x H188mm 18 months Best Before DDMMYYYY Poland - 18°C

Fully cooked chicken wings coated in a hot & spicy flavoured sauce and individually quick

Appearance	Chicken wings skin on, covered in a Hot & Spicy marinade.
Flavour	Typical of cooked chicken with hot & spicy flavoured notes.
	51 1 5
Texture	Naturally fibrous, tender and moist.
Quality Standards	Absent from bruising, foreign matter, broken bones, with good even coverage of marinade.
Ingredients	Chicken Wings, Sugar, Maltodextrin, Salt, Maize Starch, Tomato Powder, Chilli Powder,
	Garlic Powder, Spices, Onion Powder, Paprika Extract, Herb, Thickener (Guar Gum),
	Flavouring.
Quid Value	Typically prepared from 130g of raw chicken per 100g of finished product.
Allergy Warning	For allergens, see ingredients in Bold May contain cereals containing Gluten, Celery, Milk,
	Mustard and Soya.
REHEATING GUIDLINES	

Re-Heat or Cook from	For best results cook from frozen. The following instructions are guidelines only. If thawed, reduce cooking times accordingly.
Oven Bake	Pre-heat oven 200°C / Fan 180°C / Gas Mark 6. Place on a baking tray in the centre of the oven and bake for 25 - 30 minutes.
Deep Fry	Pre-heat oil 180°C. Remove the chicken wings from all packaging. Gently lower into the hot oil until fully immersed and fry for 8 - 10 minutes. Drain and serve.
Microwave	Place the chicken wings on a microwavable dish. Re-heat on full power for 8 minutes in a 700W microwave. For microwaves with different power outputs adjust accordingly.
Grill BBQ	
Thaw & Eat	Remove the wings from all packaging and place on a suitable plate and cover. Place into a refrigerator and defrost overnight.

FOOD INTOLERANCE DATA	Absent Of	Details		
		0.1		
Added Salt	No	Salt		
Added Sugar or Sweeteners	No	Sugar		
Additives	No	Paprika Extract, Guar Gum		
Animal Proteins	No	Chicken		
Artificial Colours	Yes			
Artificial Flavours	Yes			
Artificial Preservatives	Yes			
BHA / BHT	Yes			
Celery & Celery Derivatives	No	May contain <b>Celery</b>		
Cereals Containing Gluten	No	May contain Gluten		
Corn or Maize	No	Maize Starch		
		Maize Starch		
Crustaceans & Crustacea Derivatives	Yes			
Eggs & Egg Derivatives	Yes			
Fish & Fish Derivatives	Yes			
Genetically Modified Ingredients	Yes			
Milk & Milk Derivatives	No	May contain <b>Milk</b>		
Mustard & Mustard Derivatives	No	May contain Mustard		
Nuts & Nut Derivatives	Yes	-		
Peanuts & Peanut Derivatives	Yes			
Sesame Seeds & Sesame Oils	Yes			
Soya & Soya Derivatives	No	May contain <b>Soya</b>		
Soya & Soya Derivatives Spice & Spice Extracts			Extract	
	No	Spices, Chilli Powder, Paprika		
Starch / Modified Starches	No	Maize Starch		
Sulphur Dioxide & Sulphites	Yes			
Wheat & Wheat Derivatives	No	May contain Gluten		
Yeast & Yeast Derivatives	Yes			
Lupin & Lupin Derivatives	Yes			
Molluscs & Mollusc Derivatives	Yes			
PRODUCT SUITABILITY	Quitable For	Deteile		
PRODUCT SUITABILITT	Suitable For	Details		
Halal	Yes			
Kosher	No			
Vegetarians	No			
Vegans	No			
Lactose Intolerance	No			
Coeliacs	No			
NUTRITIONAL INFORMATION			RI% (Adults)	%
Typical Values per 100g as		Sold		
		845kJ / 202kcal	840061/2000600	10.1%
Energy			8400kj/2000kcal	10.1%
Fat		12g	70g	17.14%
of which Saturates		3.8g	20g	19%
Carbohydrates		1.8g	260g	0.69%
of which Sugars		1.8g	90g	2%
Dietary Fibre		0.5g	24g	2.08%
Protein		22g	50g	44%
		0.70g	6g	11.67%
Salt		0.109		
Salt MICROBIOLOGICAL INFORM	ATION			
MICROBIOLOGICAL INFORM	ATION			
MICROBIOLOGICAL INFORM	ATION	< 100 cfu/g		
MICROBIOLOGICAL INFORM	ATION	< 100 cfu/g Absent in 25g		
MICROBIOLOGICAL INFORM S. aureus Salmonella spp TVC	ATION	< 100 cfu/g Absent in 25g < 1,000,000 cfu/g		
MICROBIOLOGICAL INFORM S. aureus Salmonella spp TVC Enterobacteriaceae	ATION	< 100 cfu/g Absent in 25g < 1,000,000 cfu/g < 10,000 cfu/g		
MICROBIOLOGICAL INFORM S. aureus Salmonella spp TVC Enterobacteriaceae Escherichia Coli	ATION	< 100 cfu/g Absent in 25g < 1,000,000 cfu/g < 10,000 cfu/g < 100 cfu/g		
MICROBIOLOGICAL INFORM S. aureus Salmonella spp TVC Enterobacteriaceae	ATION	< 100 cfu/g Absent in 25g < 1,000,000 cfu/g < 10,000 cfu/g		
MICROBIOLOGICAL INFORMA S. aureus Salmonella spp TVC Enterobacteriaceae Escherichia Coli Listeria Monocytogenes		< 100 cfu/g Absent in 25g < 1,000,000 cfu/g < 10,000 cfu/g < 100 cfu/g Absent in 25 g		
MICROBIOLOGICAL INFORM S. aureus Salmonella spp TVC Enterobacteriaceae Escherichia Coli		< 100 cfu/g Absent in 25g < 1,000,000 cfu/g < 10,000 cfu/g < 100 cfu/g Absent in 25 g	ayne Group Technical Ma	anager

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Artwork 1



Artwork 2



Artwork 3