Changed
 May 10, 2024 13:25

 Reviewed
 May 10, 2024 13:25

 Erudus ID
 254180dc9e0b4d6389673acf1e3f0271

 Version
 7.1



Gluten Free Breaded Chicken Escalopes

Gluten Free Breaded Chicken Escalopes 3x9x120g 3x1080g

PRODUCT DESCRIPTION

100% Chicken Breast with a Gluten Free Breaded Coating

Brand	RIVERSIDE
Manufacturer Product Code	GLF03A
Product Type	Food
Product Category	Chicken & Turkey
Storage Type	Frozen
Erudus ID	254180dc9e0b4d6389673acf1e3f0271
Specification Type	Meat



Inner Component GTIN	3850159142727
Outer Case GTIN	03850159142727



INGREDIENTS

Ingredient Declaration

chicken breast (67%), maize, maize starch, water, maize flour, rapeseed oil, sugar, salt, yeast extract, garlic powder, onion powder, white pepper, thickener (xanthan gum) emulsifier lecithin (sunflower) raising agents (E450, E500(ii))

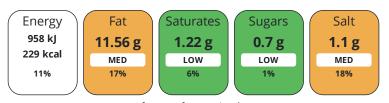
ALLERGENS

Product Contains:

Product Contains:				
Celery/Celeriac			No	
Cereals Containing Gluten			No	
Barley			No	
Oats			No	
Rye			No	
Wheat (including Spelt and Khorasan)			No	
Crustacea			No	
Eggs			No	
Fish			No	
Lupin			No	
Milk			No	
Molluscs			No	
Mustard			No	
Nuts (Tree)			No	
Almond nuts			No	
Brazil nuts			No	
Cashew nuts			No	
Hazelnuts			No	
Macadamia (Queensland) nuts			No	
Pecan nuts			No	
Pistachio nuts			No	
Walnuts			No	
Peanuts			No	
Sesame Seeds			No	
Soybeans			No	
Sulphur Dioxide and Sulphites			No	
SUPPLEMENTARY INGREDIENT INFOF Palm Oil	RMATION		No	
Hydrogenated Vegetable Oil/Fat				
			No	
GM Protein/DNA			No	
ADDITIVES				
Product Contains: Artificial Antioxidants			No	
Artificial Colours			No	
Artificial Flavour Enhancers			No	
Artificial Flavourings			No	
Artificial Preservatives			No	
Artificial Sweeteners			No	
			140	
DIET SUITABILITY	Cuitable for	Kashar Diat		No
Halal Diet	Suitable for	Kosher Diet		No
NULTRITIONAL INFORMATION				

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 229kcal / 958kJ

Nutrient	per 100g	RI per 100g	per 120g serving	RI per 120g serving	per 120g of prepared product	
Energy (kJ)	958 kJ	11%	1149.6 kJ	14%	-	
Energy (kcal)	229 kcal	11%	274.8 kcal	14%	-	
Fat	11.56 g	17%	13.9 g	20%	-	
of which Saturates	1.22 g	6%	1.5 g	8%	-	
Carbohydrate	18.09 g	7%	21.7 g	8%	-	
of which Sugars	0.7 g	1%	0.8 g	1%	-	
Protein	13.2 g	26%	15.8 g	32%	-	
Salt	1.1 g	18%	1.3 g	22%	-	
Serving Size				120 g		
Serving Size Description			one escalope			

Source of Nutritional Information Manufacturers analysis

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

(from frozen / defrost) – recommend cook from frozen To oven bake: Place on a baking sheet in a pre-heated fan assisted oven (200°C)Cook for 15-20 minutes, turning once To Deep Fry: Fry in hot oil (180°C) for 6-8minutes, drain and serve To Microwave: Cook on high for 1 - 2 minutes To Air Fry: Air Fry @ (180°C) for 9 minutes, drain and serve

Storage Instructions

Product Shelf Life - 18months from date of production Product Shelf Life after defrosting - cook within 24 hours

Shelf Life from Time of Production	540 Days
Exempt From Shelf Life Labelling	No
ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES BRCGS Certified	BRCGS Food Safety
Association of European Coeliac Societies (AOECS)	IFS Food Standard
Other Accreditation	
ORIGIN	
Product Country of Origin/Place of Croatia	
Provenance	
Additional Origin Details	
Croatia	
PRODUCT CHARACTERISTICS Standards Testing	
Do you undertake trend analysis of microbiological results?	No
Is shelf life testing undertaken?	Yes
Microbiological Standards	

Organism Desc	ription Fre	quency	Target	Maximum	Sample (g or ml)
Total Viable Count (TVC) (cfu/g or ml)	•	ery Batch	<10000	100000	100
Enterobacteriaceae (cfu/g or ml)		ry Batch	<10000	10000	100
E. Coli (cfu/g or ml)		ry Batch	<20	10000	100
Salmonella (cfu/g or ml)		ry Batch	=0	0	25
		ry Batch		0	25
Listeria SPP (cfu/g or ml)		-	=0		
Staphylococcus Aureus (cfu/g or ml)		ry Batch	<20	100	100
Clostridium Perfringens (cfu/g or ml)	EVE	ery Batch	<20	100	100
SUPPLEMENTARY INFORMATION					
Desinewed Meat	No	Ref	formed		No
Skeletal Bones	No	Frie	ed During Manuf	acture	Yes
Skin	No	Clo	sure Type		heat sealed
Cut Details	breast fillet				
HAZARD CONTROLS					
Metal Detection	Yes	X-r	ау		Yes
CONFIGURATION Case Configuration					
Variable Inner Components in Outer Case				No	
Total Quantity of Inner Components in Oute	er Case			3 Units	
Is the Outer Case Splittable?				No	
Inner Pack Configuration					
PRODUCT WEIGHTS Inner Component					
Variable Weight Consumer Item				No	
Inner Component Weight				1080 g	
Net Drained Weight				0 g	
Outer Case					
Outer Case Gross Weight				3.44 kg	
Outer Case Net Weight				3.24 kg	
PRODUCT DIMENSIONS Inner Component					
Inner Component Depth				230 mm	
Inner Component Width				195 mm	
Inner Component Height				105 mm	
Outer Case					
Outer Case Depth				285 mm	
Outer Case Width				230 mm	
Outer Case Height				130 mm	
PALLET INFORMATION					
Quantity of Cases Per Pallet Layer				16 Cases	
Quantity of Layers Per Pallet				15 Layers	
Quantity of Cases Per Pallet				240 Cases	5
Pallet Height				2.1 MTR	
Pallet Gross Weight				825 kg	

PACKAGING

Inner Component Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic	6 g	- %			

Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	194 g	- %			

Transport Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic	500 g	- %			
Other	Paper/Cardboard	10 g	- %			
Other	Wood	20000 g	- %			

MARKETING INFORMATION

Marketing Description

Chicken Breast with a Gluten Free Breaded Coating

OTHER INFORMATION

Identification/Health Marks

HR61EU

Manufacturer Comments

Minimum quantities of 208 cases

CONTACT INFORMATION Address

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