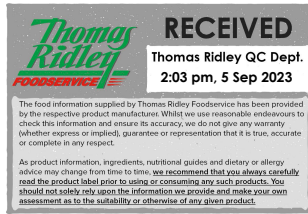




Meadowvale Foods Limited
PRODUCT SPECIFICATION

18 & 19 Wilkinson Court, Clywedog Road South,
Wrexham Industrial Estate, LL13 9AE
Tel: 01978 666100



Issue No **1** **01/09/2022 14:58:33**
Product Code **G1450508A**
Name; **Meadowvale Battered Chicken Fillet Bites (30g)**
Product Description **Chicken breast pieces coated in a crispy batter, fully cooked and individually quick-frozen.**

PACKING CONFIGURATION

Product Attribute Weight Target 30g +/- 5g (25-35g) >85%, Tolerance 30g +/- 10g (20-40g) = 100%
Case Size 5 x 2kg
Case Net Weight 10kg
Layers Per Pallet 7
Cases Per Layer 10
Cases Per Pallet 70
Barcode Outer 05017400020540
Barcode Inner 5017400103151
Primary Packaging Printed LLDPE Bag W320 x L490mm - Tare Weight 31g
Secondary Packaging Corrugated B/C Flute Outer Case W295 x L395 x H245mm - Tare Weight 574g
Shelflife from Manufacture 18 months
Coding Details Best before DD MMM YYYY, Lot XXXYYDDD
Country Of Origin TH
Storage Conditions -18°C

PRODUCT PROFILE

Appearance Golden brown coating, typical colouring to be off white appearance of the cooked chicken breast meat.
Flavour Typical of cooked chicken breast meat, in a crispy coating.
Texture Crisp outer coating leading to succulent and tender meat.
Quality Standards Absent of deep muscle bruising, bone, foreign matter, cartilage, discolouration, pinking of meat. Coating not to be soggy or wet, no off odours or flavours. Although every care has been taken to produce this product, bones may remain.
Ingredients Chicken Breast (70%), Water, **Wheat** Flour, Maize Starch, Rice Flour, Maize Flour, **Wheat** Gluten, Salt, Modified Tapioca Starch, Vegetable Oil (Palm, **Soya**), Raising Agents (Diphosphates, Sodium Carbonates, Calcium Phosphates), Dextrose, Yeast Extract, Acidity Regulator (Sodium Citrate), Sugar, Yeast
Quid Value 70%
Allergy Warning For allergens, including cereals containing Gluten, see ingredient in **Bold**.

REHEATING GUIDELINES

Re-Heat or Cook from For best results cook from frozen. The following instructions are guidelines only. If thawed, reduce cooking times accordingly. Always ensure that the food is piping hot and cooked throughout before serving.
Oven Bake Pre-heat oven to 220°C / Gas Mark 7, Place the chicken on a baking tray in the centre of the oven for 15 - 20 minutes.
Deep Fry Pre-heat oil to 180°C. Fully immerse the chicken into the hot oil for 5 - 6 minutes. Drain and serve.

FOOD INTOLERANCE DATA

Intolerance	Absent Of	Details
Added Salt	No	Salt
Added Sugar or Sweeteners	No	Dextrose, Sugar
Additives	No	Diphosphates, Sodium Carbonates, Calcium Phosphates, Sodium Citrate
Animal Proteins	No	Chicken
Artificial Colours	Yes	
Artificial Flavours	Yes	
Artificial Preservatives	Yes	
BHA / BHT	Yes	
Celery & Celery Derivatives	Yes	
Cereals Containing Gluten	No	Wheat Flour, Wheat Gluten
Corn or Maize	No	Maize Starch, Maize Flour
Crustaceans & Crustacea Derivatives	Yes	
Eggs & Egg Derivatives	Yes	
Fish & Fish Derivatives	Yes	
Genetically Modified Ingredients	Yes	
Milk & Milk Derivatives	Yes	
Mustard & Mustard Derivatives	Yes	
Nuts & Nut Derivatives	Yes	
Peanuts & Peanut Derivatives	Yes	
Sesame Seeds & Sesame Oils	Yes	
Soya & Soya Derivatives	No	Unrefined Soya Oil
Spice & Spice Extracts	Yes	
Starch / Modified Starches	No	Maize Starch, Modified Tapioca Starch
Sulphur Dioxide & Sulphites	Yes	
Wheat & Wheat Derivatives	No	Wheat Flour, Wheat Gluten
Yeast & Yeast Derivatives	No	Yeast Extract, Yeast
Lupin & Lupin Derivatives	Yes	
Molluscs & Mollusc Derivatives	Yes	

PRODUCT SUITABILITY	Suitable For	Details
Halal	Yes	
Kosher	No	
Vegetarians	No	
Vegans	No	
Lactose Intolerance	Yes	
Coeliacs	No	

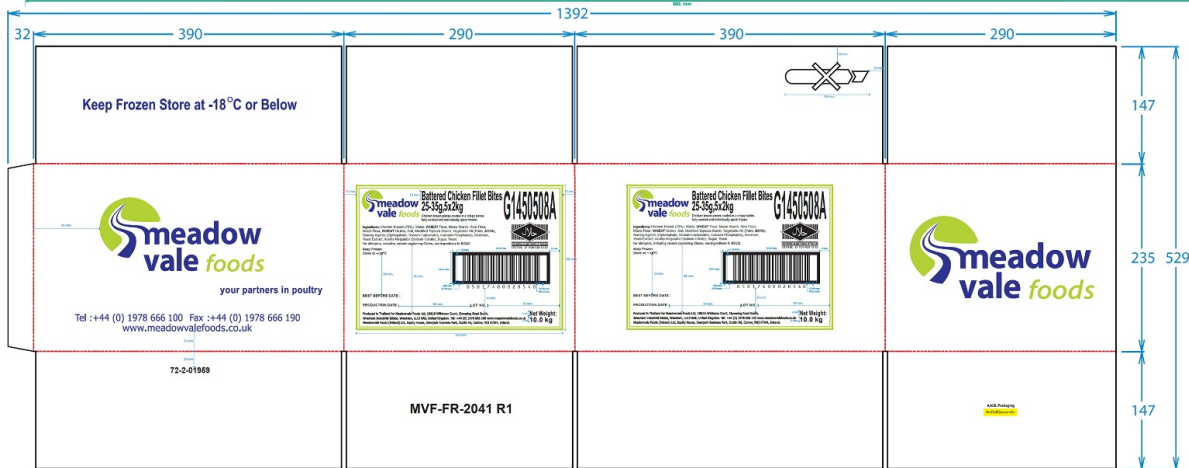
NUTRITION INFORMATION		RI% (Adults)	%
Typical Values per 100g as sold			
Energy	600kJ / 143kcal	8400kJ/2000kcal	7%
Fat	4.7g	70g	7%
of which Saturates	2.0g	20g	10%
Carbohydrates	8.0g	260g	3%
of which Sugars	<0.5g	90g	<1%
Dietary Fibre	0.6g	24g	3%
Protein	17g	50g	33%
Salt	1.1g	6g	18%
HFSS	No		

MICROBIOLOGICAL INFORMATION	
TVC	< 100,000 cfu/g
Coliforms	< 100 cfu/g
Escherichia Coli	< 10 cfu/g
S. aureus	< 10 cfu/g
Listeria Monocytogenes	Absent in 25g
Salmonella spp	Absent in 25g

Signed on the behalf of Meadow Vale Foods Ltd



Mr Jamie Payne Group Technical Manager



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