	Product Specification Chicken breast stripes, roasted		Article No.
			02668
Version	Revised on	Responsible	Pages
2	15.12.2014	QC	1/3

Producer: Vosso GmbH & Co. KG
Vosso-Allee 1
48346 Ostbevern
Tel: 02532/ 96020 (24 Std.)

EU Registration No.: DE-EV 254-EG

Product designation: **Chicken breast stripes, roasted**

Product description: tender chicken breast fillet, with liquid seasoning, roasted, cut in stripes, cooked, deep-frozen

Product picture:



Criteria and values:


- Physical

Cutting dimensions: approx. 20-65x 10 x 15mm

- Sensory

Appearance	Roasted chicken stripes
Taste	Typical, of roasted chicken meat, without extraneous taste
Odour	Typical, of roasted chicken meat, without extraneous smell

Created/ revised	on: 15.12.2014 by: J. Eberlein/ K.Leible	Reviewed/ authorised	on: 15.12.2014 by: R.Unger	cc.:	QC via IT
https://vossko.sharepoint.com/sites/O365_qualitaetswesen/Freigegebene_Dokumente/Specifikationen/Vossoko_ab_01.01.2017/02668_engl_07.03.2022.doc					

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- Average nutritional values per 100 g

Energy	492 kJ/ 116 kcal
Fat	1,9 g
Thereof saturated fat acid	0,6 g
Carbohydrates	1,4 g
Thereof sugar	0,6 g
Protein	23 g
Salt	1,5 g

(All nutritional values are average values, whereupon single samples may vary within the recommended tolerance extend as per guideline for appropriate public authorities control for compliance with EU regulations from December 2012 and subsequent amendments.)

- Microbiological

	Indicative value	Limited value	Unit	Method
Total plate count	<5x10 ⁴	<5x10 ⁴	cfu/g	ASU L 06.00-18
Enterobacteria	<10 ³	<10 ³	cfu/g	ASU L 06.00-24
Escherichia coli	<10 ²	<10 ²	cfu/g	ASU L 06.00-36
Staph. aureus	<10 ²	<10 ²	cfu/g	ASU L 00.00-55
Salmonellae	absent	absent	/25g	ASU L 00.00-20
Listeria mono.	absent/25g	< 10 ²	cfu/g	EN ISO 11290-1/A1 ASU L 00.00-22

Ingredients:

Chicken breast fillet (93 %), water, starch, salt, dextrose

Allergens with obligatory labelling:

(in accordance with regulation (EC) No. 1169/2011)

none

Genetic engineering:

In the light of our current knowledge and the information provided by our sub-suppliers, the product is not subject to labelling in accordance with "Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22.09.2003 on Genetically Modified Food and Feed" and "Regulation (EC) No. 1830/2003 of the European Parliament and of the Council of 22.09.2003 on the Traceability and Labelling of Genetically Modified Organisms and the Traceability of Food and Feed Products Produced from Genetically Modified Organisms".


Radiation:

The product has not been subjected to radiation and also contains no ingredients that have been treated with ionising radiation.

Special instructions:

Do not refreeze after thawing!

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Minimum shelf life: 18 months

Guarantee remaining shelf life on delivery: 9 months

Storage temperature: max. - 18°C

Packaging:

Net weight per individual pack	Individual packs per outer sleeve	Sleeves/layer	No. of layers	Sleeves/pallet
10 kg	25	1	2	2

The information is based on the current level of our knowledge about the product composition and on the data provided by our raw materials suppliers. The specification at hand is considered accepted with first delivery.

07.03.2022

Date

i.A. Marlena Austermann / Quality Control

Signature

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	by: J. Eberlein/ K.Leible		by: R.Unger		
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