

Product specification

Revision date: 09-04-2024

Article number: 6788123

Frozen Fry Steamed Chicken Inner Fillet Pieces 5-15g

Product



Bag



Box



Product description

Country of origin	: China
Shelf-life	: 24 months
Storage conditions	: keep frozen at -18°C
Supplier	: Shangdong Fengxiang
Brand	: Royal Chicken
Slaughterhouse(s) health mark code	: 3700/03188; 3700/03347
(Supplier) product code	: GMK866350310
CN code	: 16023219

Certifications:

Certificate	Yes	No
BRC	X	
IFS	X	
Halal	X	

Ingredients

Chicken inner fillet (96%), salt, tapioca starch, xylose, refined soybean oil.

Nutrition value

	Per 100g
Energy	480kJ/115kcal
Fat	2.5g
Of which saturates	0.6g
Carbohydrates	1.4g
Of which sugars	0.3g
Protein	26g
Salt (NaCl)	0.7g

The nutritional values can be different per delivery, because we work with a natural product.

Organoleptic Parameters

Visual Appearance	Golden brown coloured, fried-steamed chicken inner fillets, hand-cut and brine marinated pieces.
Colour	Golden brown surface. White/creamy meat with no internal pinking/redness.

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Flavour	Fresh, pure like fry-steamed cooked chicken inner fillet meat. No off flavours.
Aroma	Clean, typical like fry-steamed cooked chicken inner fillet meat. No off odours.
Texture	Firm and succulent chicken with no signs of a tough or stingy texture.
Other Descriptive Criteria	IQF

Microbiological standards

	Target	Reject	Method	Frequency
TVC (CFU/g)	<1,0 x 10 ²	>1 x 10 ⁴	GB 4789.2-2010	Every lot
Coliforms (CFU/g)	<1 x 10 ¹	>1 x 10 ²	SN/T 1896-2007	Every lot
Escherichia coli (CFU/g)	Absent in 25g	>1 x 10 ¹	SN/T 1896-2007	Every lot
Staph. Aureus (CFU/g)	Absent in 25g	>50	GB 4789.10-2010	Every lot
Listeria monocytogenes	Absent in 25g	Present	GB 4789.30-2010	Every lot
Salmonella sp.	Absent in 25g	Present	GB 4789.4-2010	Every lot

Packaging

Packaging	Net weight	Material	Size
Primary	2,5kg	PE bag, Blue	480 mm x 320 mm
Secondary	10kg	BC corrugated cardboard, White	L 390 mm * W 267 mm * H 220 mm (ID) L 404 mm * W 281 mm * H 248 mm (ID)

Sealed on a wooden or plastic pallet

Tolerance

Raw meat equivalent (RME)

Minimum: 125

Target: 130

Finished product dimension

Weight: 5-15g>85% Tolerance: 5-18g=100%

Quality parameters

Criteria	Limits
Hard Bone	NIL
Soft Bone	NIL
Cartilage	NIL
Feathers	NIL
Blood Spots	<3 mm
Bruising	<3 mm
Freezer Burn	NIL

Although care has been taken to remove bones, small bones may remain.

Labeling

	Bags	Carton
Product name	X	X
Product code	X	X
Weight	X	X
Lot number	X	X
Health mark code	X	X
Production date	X	X
Expiry date	X	X
Storage conditions	X	X
Cooking instructions	X	-
Country of origin	X	X
Halal logo	X	X

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Metal detected

Ferrous : $\leq 1,5$ mm
Non ferrous : $\leq 2,0$ mm
Stainless : $\leq 1,5$ mm

Allergenic

None.

GMO

The product is GMO free, we can not guarantee that the feed of the animals are GMO free.

Label bag



Royal Chicken

premium quality

Fry Steamed Chicken Inner Fillet Pieces 5-15 g

Deep Frozen

2500 g

Net weight | Nettogewicht | Bruttogewicht |
Poids net | Nettogewicht | Bruttogewicht |
Peso neto | Nettogewicht | Bruttogewicht

Preparation: Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |
Preparation: Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |
Preparation: Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |

Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |
Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |
Deep frozen | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing | Bevatvriesing |

EN Fry steamed chicken inner fillet pieces 5-15 g - deep frozen
Net weight: 2500 g (5.5 lb) - deep frozen

NL Fritsteemde kippenvlees 5-15 g - diepvriesen
Netto gewicht: 2500 g (5.5 lb) - diepvriesen

DE Fritsteemde Hähnchenfleisch 5-15 g - gefroren
Netto gewicht: 2500 g (5.5 lb) - gefroren

FR Fillets de fillets infusés de poulet de 5-15 g frités-vapeur - surgelés
Poids net: 2500 g (5.5 lb) - surgelés

ES Kudding innerfillet 5-15 g frit - congelado
Peso neto: 2500 g (5.5 lb) - congelado

PT Bregt kylling innerfillet, stykker af 5-15 g - dybfrosset
Netto vægt: 2500 g (5.5 lb) - dybfrosset

IT Petti di filletto interno di pollo cotti al vapore e fritti 5-15 g -
Prodotto surgelato

PL Płeczek z kurczaka z karkówki gotowane na parze i smażone 5-15 g -
Produkt zamrożony

SK Pásky z filletu vnútra kurčiat z karkovky 5-15 g - zmrazené
Čistá hmotnosť: 2500 g (5.5 lb) - zmrazené

CZ Plátky z filletu vnitřního kuřete 5-15 g - zmrazené
Čistá hmotnost: 2500 g (5.5 lb) - zmrazené

DA Kønne skillefilletter 5-15 g frys - pakfrosset
Netto vægt: 2500 g (5.5 lb) - pakfrosset

SV Lendfilletter av frönget - frysad och pakfrysad
Nettovikt: 2500 g (5.5 lb) - frysad och pakfrysad

Nutritional values Voedingwaardes Nährwerte Valeurs nutritives Nährgehalte Nutrientenwerte Valori nutritive Nutrientes Nutrientes Nutrientes 100 g	per 100 g
Energy Energie Energie Energie Energie Energie Energie Energie Energie Energie	kJ/kcal
Fat Fett Fett Grasness Fett Fett Grass Grasness Fett Fett	g/g
Of which saturated Waarvan verzadigd Von dem gesättigten De la graisse saturée De la graisse saturée De la graisse saturée De la graisse saturée De la graisse saturée De la graisse saturée	g/g
Carbohydrates Koolhydraten Kohlenhydrate Carbohydrates Carbohydrates Carbohydrates Carbohydrates Carbohydrates Carbohydrates	g/g
Of which sugars Waarvan suikers Von dem Zucker Des les sucres, sucres Des les sucres, sucres Des les sucres, sucres Des les sucres, sucres Des les sucres, sucres Des les sucres, sucres	g/g
Proteins Proteïnes Eiweiß Proteïnes Proteïnes Proteïnes Proteïnes Proteïnes Proteïnes	g/g
Salt Zout Salz Salz Salz Salz Salz Salz Salz	g/g

6788123

Barcode

[illegible]