

Product specification

Revision date: 2-5-2024-2024

Article number: 6789510

Frozen battered chicken chunks

Product



Product description

Country of origin	: China
Shelf-life	: 24 months
Storage conditions	: keep frozen at -18°C or below
Supplier	: Shandong Fengxiang
Brand	: Royal Chicken(FX)
Slaughterhouse(s) health mark code	: CN 3700/03188, 3700/03347
(Supplier) product code	: GMK866350658
CN code	: 16023219

Certifications:

Certificate	Yes	No
BRC	X	
IFS	X	
Halal	X	

Ingredients

Chicken Breast Fillet (56%), Water, WHEAT Flour, Rice Flour, Potato Starch, WHEAT Starch, Maize Starch, Salt, Acidity Regulator (E331, E500), Yeast Extract, SOYA sauce (SOYBEAN, WHEAT), Garlic Powder, Onion Powder, Black Pepper, White Pepper, Ginger, Rosemary Powder, CELERY Powder, Modified Tapioca Starch (E1420), Yeast, Sugar, Raising Agents (E450, E500), Colour (Paprika Extract), Thickener (E412), Fully-Refined SOYBEAN Oil.

Nutrition value

	Per 100g
Energy	732kJ/174kcal
Fat	6.8g
Of which saturates	1.4g
Carbohydrates	11.9g
Of which sugars	0,6g
Protein	16g
Salt	0,7g

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

Organoleptic parameters

Visual Appearance	High-quality well-textured and well-coated chicken breast fillet meat in uniform chunk shape.
Colour	Light golden coating. White/creamy meat with no internal pinking/redness.

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Flavour	Fresh, pure like cooked chicken breast fillets meat. No off taste.
Aroma	Clean, typical like cooked chicken breast fillets meat. No off odor
Texture	After deep-frying or after heating in an oven, the coating is crispy outside while the meat is tender and juicy inside.
Other Descriptive Criteria	IQF

Microbiological standards

Test	Target	Reject	Methodology	Frequency
TVC	<1 x 10 ² CFU/g	>1 x 10 ⁵ CFU/g	GB 4789.2-2010	Every lot
Coliforms	<1 x 10 ² CFU/g	>1 x 10 ³ CFU/g	SN/T 1896-2007	Every lot
Escherichia coli	Absent in 25g	>1 x 10 ¹ CFU/g	SN/T 1896-2007	Every lot
Staph. Aureus	Absent in 25g	>50 CFU/g	GB 4789.10-2010	Every lot
Salmonella spp	Absent in 25g	Present	GB 4789.4-2010	Every lot
Listeria monocytogenes	Absent in 25g	Present	GB 4789.30-2010	Every lot

Packaging

Packaging	Net weight	Material	Size
Primary	1kg	PA+PE bag, full-colour printed	360mm x 260mm
Secondary	10kg	BC Corrugated cardboard, printed, white	375 mm L x 267 mm W x 250mm H

Sealed on a wooden or plastic pallet

Tolerance

Standard	Tolerance
Weight: 25±5g≥85%	17-35g=100%

Quality parameters

Criteria	Limits
Hard bone	NIL
Soft bone	NIL
Cartilage	NIL
Feathers	NIL
Blood spots	< 3mm
Bruising	< 3mm
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

Ferrous	: ≤1.5 mm
Non ferrous	: ≤2.0 mm
Stainless	: ≤1.5 mm

Product contains Soya, wheat, celery.

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

[illegible]

Label carton



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