

Product specification

Revision date: 27-09-2024

Article number: 6780022

Frozen roasted cooked chicken breast fillets 70-90g

Product



Product description

Country of origin	: China
Shelf-life	: 24 months
Storage conditions	: keep frozen at -18°C
Preparing	: fully cook before consume
Supplier	: Shangdong Fengxiang
Brand	: Royal Chicken (FX)
Slaughterhouse(s) health mark code	: 3700/03347, 3700/03188
(Supplier) product code	: GMK86651196
CN code	: 16023219

Certifications:

Certificate	Yes	No
BRC	X	
IFS	X	
Halal	X	

Ingredients

Chicken breast (98%), tapioca starch, salt, water, dextrose, xylose, antioxidant (E331), stabilizer (E500).

Cooking instruction

Oven	8-10 min at 200°C
Microwave	6-8 min at 800W
Frying pan	2 x 4 min
BBQ/Grill	2 x 4 min

Nutrition value

	Per 100gr
Energy	477kJ/114kcal
Fat	1,5g
Of which saturates	0,4g
Carbohydrates	2,0g
Of which sugars	1,8g
Protein	23,8g
Salt (NaCl)	0,6g

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

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Organoleptic Parameters

Visual Appearance	Characteristic of roasted cooked chicken skinless breast fillets.
Colour	Brown/dark brown roasted surface. White/creamy meat with no internal pinking/redness.
Flavor	Fresh, pure like roasted cooked chicken breast meat. No off taste.
Aroma	Clean, typical like roasted cooked chicken breast meat. No off odor.
Texture	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 ³	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	Absent in 25g	>50 CFU/g	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 + PA Bag, heat sealed	465mm x 340mm
Secondary	10kg	BC corrugated cardboard, carton, Colour Printed.	361mm * 267mm * 240mm

Sealed on a wooden or plastic pallet

Tolerance

Raw meat equivalent (RME)

Minimum: 120

Target: 125

Finished product dimension

Standard	Tolerance
Weight: 70-90g > 80%	65-95g = 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 instruction	X	-
Nutrition value	X	X
Country of origin	X	X
Halal logo	X	X

Metal detected

Ferrous : ≤1,5 mm
Non ferrous : ≤2 mm
Stainless : ≤1,5mm

Allergenic

None.

GMO

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

[illegible]

Label carton



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