

PRODUCT SPECIFICATION



1. Product					
Name	Fried stripes of chicken breast filet 5x2000g ROSE				
Product description	Fried stripes of chicken breast meat without skin. Fully cooked. Deep frozen.				
Item number	78241979				
	RS1 ☐	RS2 ☐	RS3 ☒	RS4 ☐	RS5 ☐
Calibrated	Yes	☐	No	☒	
- If yes		g			
Cooked and chilled	Yes	☒	No	☐	
Fresh	Yes	☐	No	☒	
MAP	Yes	☐	No	☒	
IQF	Yes	☒	No	☐	
Glaze	Yes	☐	No	☒	
- Amount		%			
Marinated with brine	Yes	☒	No	☐	
- Amount	13	%			
Deep frozen -18°C	Yes	☒	No	☐	
Classification (if relevant)	Class A	☐			
Positive release	Yes	☒	No	☐	
- Control point	Listeria monocytogenes				
Country of origin (Born/ Raised/ Slaughtered/ Packed)	Denmark/ Denmark/ Denmark/ Denmark				
Traceability	(Time) and date of production/freezing, best before date and barcode				

2. List of ingredients in descending order

Ingredients: Chicken breast fillet, modified starch (maize), dextrose, potato starch, salt, citrus fibers, acidity regulator (E500 (i)).

109g of raw chicken breast is used to produce 100g of fried stripes of chicken breast.

3. Nutrition Facts Information pr. 100g.

Energy (kJ)	536	kJ
Energy (kcal)	128	kcal
Fat	2,1	g
-Of which saturated fat	0,5	g
-monounsaturated fatty acids	0,8	g
-polyunsaturated fatty acids	0,5	g
Carbohydrates	3,0	g
-Of which sugars	1,1	g
Fibers	0,2	g
Protein	24	g
Salt (natrium x 2,5)	0,65	g

4. Raw material

Raw material number	21109200
Picture of raw material	



5. Sensory characteristics				
Color	Characteristic of roasted, fully cooked chicken breast meat. 			
Shape	Stripes			
Smell	Clear aroma of fresh, roasted, fully cooked chicken breast meat.			
Texture	Characteristic structure of roasted fully cooked chicken breast meat. Little resistance to chew			
Taste	Characteristic of fresh, roasted, fully cooked chicken breast meat			
6. Quality parameters				
7. Other quality parameters				
Bonescan* ¹	Yes	☒	No	☐
Metal detection* ²	Yes	☒	No	☐
- Sensitivity (mm)	Fe: 2,5	Non-Fe: 2,5	AISI/SS: 3,5	
*¹ Bones that are within the bonescanners ability to detect *² Test is performed at start-up, after each break, after adjustment of the sensitivity of the metal detector and at the end of working hours and / or change of team. At continuous production, control is performed approx. every two (2) hours from start-up until the end of working hours.				

8. Certifications and statements				
GMO-free	Yes	☐	No	☒
- GMO origin from feed?	Yes	☒	No	☐
Halal certified	Yes	☒	No	☐
Kosher	Yes	☐	No	☒
BRC certified	Yes	☒	No	☐
IFS certified	Yes	☐	No	☒
Organic	Yes	☐	No	☒
Azo dyes	Yes	☐	No	☒
Ionized radiation	Yes	☐	No	☒
Treated with antibiotics ^{*3}	Yes	☐	No	☒
- If yes which ones				
^{*3} Not treated with prescription antibiotics. Feed additive (coccidiostats) is used to prevent intestinal problems in the chicken guts caused by parasites.				
9. Allergen information				
Contains				
Cereals containing gluten	Yes	☐	No	☒
Crustaceans	Yes	☐	No	☒
Eggs	Yes	☐	No	☒
Fish	Yes	☐	No	☒
Peanuts	Yes	☐	No	☒
Soybeans	Yes	☐	No	☒
Milk	Yes	☐	No	☒
Nuts ^{*4}	Yes	☐	No	☒
Celery	Yes	☐	No	☒
Mustard	Yes	☐	No	☒
Sesame seeds	Yes	☐	No	☒
Sulphur dioxide and sulphites >10 mg/ kg expressed as SO ₂	Yes	☐	No	☒
Lupin	Yes	☐	No	☒
Molluscs	Yes	☐	No	☒
^{*4} Site is not nut free. Nuts are not processed at any product lines. Nut may be used in/taken into our canteen				

10. Storage temperature		
Keep at °C	-18 °C	
11. Shelf life		
- Unopened	18 Months	
- Open	If frozen same as unopened	
- Open/thawed	Use within 24 hours	
12. Microbiology on the raw material (meat)		
	Limits	Method
Total viral count (TVC)	<50.000 cfu/g	AFNOR 3M 01/01-09/89
Coliforme	<100 cfu/g	Petrifilm 3M
E. coli	<10 cfu/g	Petrifilm 3M
Coagulase positive Staph.	<10 cfu/g	AFNOR 3M 01/09-04/03
Listeria Monocytogenes	Negative in 25g	Nordval 022 – D-kultivering (Chromogene medier)
Salmonella spp.	Negative in 25g	BRD 07/11-12/05 Rapid Salmonella
Other comments	Microbiology is performed according to our own control program.	

13. Customer information:				
Name				
Address				
Company E-mail				
Telephone				
Contact				
14. Supplier information:				
Name	ROSE POULTRY A/S			
Authorization number	DK-733-EU	☐	DK-763-EU	☒
Address	Tværmosevej 10 7830 Vinderup Denmark		Elmegårdsvej 4 9460 Brovst Denmark	
Company E-mail	dk.rose@rosepoultry.com			
Telephone	Tlf.: +45 99 95 95 95			
15. Production site information (If different from supplier information):				
Name				
Address				
Authorization number				
Company E-mail				
Telephone				
16. Signatures				
Signature Customer			Signature Supplier	

Appendix	
17. Primary packaging	
Type/description	PF ROSE foil
- Tray/foil number	13100607
- Dimensions	-
- Label number	-
- EAN Detail number	5760725239721
18. Secondary packaging	
Type/description:	Karton 11 B (400)*
- Number	12300008
- Dimensions	-
- Label number	12100000
- EAN carton number	35760725239739
19. Pallet	
Dimensions	800 x 1200 x 1680 mm
Cartons per layer	8
Layers per pallet	6
Total cartons per pallet	48

20. Picture of finished product and label

22-11-25

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Stegte kyllinge strimler, Dybfrossen
Stekt & Strimlad kycklingbröstfile, Djupfrost.
Roasted Chicken Breast strips, Deep frozen

Pakke dato / Nedfrosset den: L 22-05-2024
Oppbevares ved: -18°C eller kaldere
Ma ikke nedfryses igen efter opthawing

Nedfrostet den: L 22-05-2024
Förvaras vid: -18°C eller kallare
Bör ej återfrysas efter upptining

Frozen on/ packing date: L 22-05-2024
Store at: -15°C or colder
Once thawed do not refreeze.

HKScan Denmark A/S, DK-7830 Vinderup, +45 9995 9595

Best before, Bäst före, Bedst før: 22-11-2025



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5 x 2000g - IQF



Nettovikt,
Nettovægt, Net weight: 10,00 kg

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