

## POWDERED COOKED CHICKEN TYPE D AR

### General description

This product is produced by spray drying cooked chicken meat in an approved factory (according to EC regulations 852/2004 and 853/2004).

### Ingredients

Cooked chicken meat (99,9%) and antioxidant: extract of rosemary (0,1%).

### Physical standards

|                   |  |
|-------------------|--|
| Appearance        | Fine powder, 100% to pass a 16 mesh sieve. |
| Colour            | Light tan to brown.                        |
| Flavour and aroma | Characteristic of cooked chicken.          |

### Chemical and nutritional standards

|               |     |                        |      |
|---------------|-----|------------------------|------|
| Moisture      | 5%  | maximum                |      |
| Protein       | 45% | minimum                |      |
| Carbohydrates | 0%  | of which:              |      |
|               |     | - sugars               | 0%   |
| Salt*         | 2%  | maximum, of which:     |      |
|               |     | - sodium               | 0,8% |
| Fibres        | 0%  |                        |      |
| Fat           | 48% | maximum, of which:     |      |
|               |     | - saturated fat        | 14%  |
|               |     | - mono-unsaturated fat | 23%  |
|               |     | - poly-unsaturated fat | 10%  |
|               |     | - trans fatty acids    | 1%   |
| Energy        |     | ± 2541 kJ / ± 612 kcal |      |

\*Natural presence

### Microbiological standards

|                      | Limits            | Method             |
|----------------------|-------------------|--------------------|
| Standard plate count | <25.000/g         | ISO 4833-1         |
| Enterobacteriaceae   | <100/g            | NEN-EN-ISO 21528-2 |
| Yeasts and moulds    | <100/g            | ISO 7954           |
| E-coli               | <10/g             | ISO 16649-2        |
| Salmonella           | negative in 125 g | ISO 6579           |

### Shelf life

24 months.

### Packaging

Polyethylene lined\* fibre cartons containing 25 kg net weight.

\*In compliance with EC regulations 1935/2004 and 10/2011

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| <b>Intolerance data</b> |   |                |
|-------------------------|---|----------------|
|                         | <b>Allergen</b>   | <b>Present</b> |
| 1.                      | Cereals containing gluten   | -              |
| 2.                      | Crustaceans & shellfish   | -              |
| 3.                      | Eggs  | -              |
| 4.                      | Fish  | -              |
| 5.                      | Peanuts   | -              |
| 6.                      | Soy   | -              |
| 7.                      | Milk including lactose  | -              |
| 8.                      | Nuts  | -              |
| 9.                      | Celery  | -              |
| 10.                     | Mustard   | -              |
| 11.                     | Sesame  | -              |
| 12.                     | Sulphur dioxide and sulphites (E220-E228)<br>At concentrations of more than 10 mg/kg or mg/litre expressed as SO <sub>2</sub> | -              |
| 13.                     | Lupin   | -              |
| 14.                     | Molluscs  | -              |
| 15.                     | Cacao   | -              |
| 16.                     | Glutamate (E620-E625)   | -              |
| 17.                     | Chicken   | <b>+</b>       |
| 18.                     | Coriander   | -              |
| 19.                     | Maize   | -              |
| 20.                     | Legumes/pulses  | -              |
| 21.                     | Beef  | -              |
| 22.                     | Pork  | -              |
| 23.                     | Carrot  | -              |

- The allergens refer to Directive 1169/2011/EC and the LeDa-list version 2.0 2011.  
- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

### **Storage**

Dry and at ambient temperature.

### **GMO Status**

According to EC regulations 1829/2003 and 1830/2003 Powdered cooked chicken type D AR can be labeled as GMO free.

### **Irradiation**

None of the produced products or used ingredients are treated with ionizing radiation.

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