

	File Ref	<h1>Specification sheet</h1>	Issue 1	
	1.3.7.2.23		Created 18/02/2014	Reviewed 18/02/2014
	Authorised by Quality Manager			

PRODUCT NAME: Chicken Burger

PV FRANCE PRODUCT CODE: MF013 – MF014

OUTER BOX BAR CODE: TBC

PRODUCT BAR CODE: None

BATCH CODE DEFINITION: production date

LEGAL DESCRIPTION:

Fully baked ciabatta bread filled with breaded reformed chicken and topped with hot chili sauce, ready-to-eat.



INGREDIENTS DECLARATION:

Reformed chicken burger (46%) [Chicken (49%), Water, **Wheat** Flour, Vegetable Oil, pea fiber, pea starch, salt, starch, **Egg** Albumin, White pepper, yeast, Dextrose Flavouring], ciabatta bread [**Wheat** flour (with added Calcium, Iron, Niacin, Thiamin), water, vegetable oil (rapeseed oil, antifoaming agent: E900), sea salt, yeast (yeast, Rehydrating agent E491), improver (**wheat** flour)], hot chili sauce [Water, chopped tomatoes, tomato puree, vinegar, sugar, stabiliser: modified starch E1414, silverskin onions (**sulphur dioxide**), chilli powder, lemon juice (**sulphur dioxide**), salt, red pepper, crushed chillies, garlic powder, preservative: potassium sorbate E202, acidity regulator: citric acid E330, basil, oregano, stabiliser: xanthan gum E415, colour: natural caramel E150a, coriander.]

Allergens are displayed in bold.

INGREDIENT BREAKDOWN

Ingredient	Quantity	Weight	percentage	Supplier	EEC No	Country of manufacturing	Origin of the meat/milk
Chicken burger	1	60g	46%	Meado vale		Thailand	Thailand
Square ciabatta	1	60g	46%	PV France		UK	
Hot chili sauce		10g	8%	Piquant		UK	
Total		130g	100%				

All constituent parts meet relevant UK and EEC regulations.

ALLERGEN ADVICE:

	Product	Manufacturing area
Free from celery	Yes	Yes
Free from cereal containing gluten	No	No
Free from crustaceans (shellfish)	Yes	Yes
Free from eggs	No	No
Free from fish	Yes	No
Free from lupine	Yes	Yes
Free from milk & lactose	Yes	No

DIMENSIONS:

Weight (g)	130(+/- 10%)
Length (mm)	/
Width (mm)	/

MICROBIOLOGY:

	Target (CFU/g)
<i>Enterobacteria</i>	<100
<i>Listeria monocytogenes</i>	<100
<i>Salmonella</i>	absence in 25g

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Free from molluscs	Yes	Yes
Free from mustard	Yes	Yes
Free from nuts, nuts oils & nut derivatives	Yes	Yes
Free from peanuts	Yes	Yes
Free from sesame seeds	Yes	Yes
Free from soybeans	Yes	No
Free from sulphur dioxide & sulphites > 10 ppm	No	No

NUTRITIONAL INFORMATION (Typical Composition cooked):

	GDA	PER 100g	% GDA	PerPortion	% GDA
Energy KJ:		492.39		640.107	
Energy kcal:	2000	203.83	10.19%	264.979	13.25%
Protein (g's):	45	6.72	14.93%	8.736	19.41%
Carbohydrate (g's):	230	15.96	6.94%	20.748	9.02%
of which sugars (g's)	90	0.61	0.67%	0.793	0.88%
Fat (g's)	70	3.01	4.29%	3.913	5.59%
of which saturates (g's):	20	0.43	2.14%	0.559	2.80%
Fiber (g's):	24	0.67	2.78%	0.871	3.63%
Sodium (g's):	2.4	0.32	13.25%	0.416	17.33%
Salt Equivalent (g's):	6	0.79	13.25%	1.027	17.12%

Results obtained by calculation

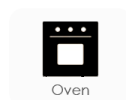
CERTIFICATION AND CLAIMS:

BRC	Yes
GM free	Yes
Meat Free	No
Suitable for vegans	No
Halal	Yes
Nuts Free	No

SHELF LIFE AND STORAGE CONDITIONS:

Best before: 12 months from production date.
Keep frozen at -18°C.

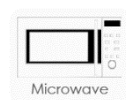
COOKING ADVICE:



N/A

PALLET BREAKDOWN:

Case count	12
Net weight	1.56
Gross weight	1.96
Cases / layer	10
Layer / pallet	18
Cases / pallet	180
Pallet height (mm)	1644
Pallet weight (kg)	352.8
Pallet type	UK



Heat the frozen product in microwave (700W) in its packaging during 1 min 30 – 2 min at full power. As microwave may vary, it may be necessary to amend these times. Ensure product is heated thoroughly before serving



N/A

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PACKAGING DESCRIPTION:

Packaging	Description	Material	Colour	Dimension	Weight	Grade	Regulation
Primary	Ovenable perforated film	Polyester	printed	300mmx120mm	5g	Food	(EC)10/2011
Secondary	Corrugated box	200M/150B/200T	white	390x295x83mm		No	Corrugated box
Tertiary	None						

OTHER STATEMENT:

Product manufactured in UK