

PRODUCT SPECIFICATION



MINI DOUBLE STICK GREEN CHIK'N®

Article No.: 8487300

Name of the food:	Chicken inner fillet with green curry marinade between two bamboo-sticks, cooked, deep-frozen.	
Ingredients:	Chicken inner fillet (88 %), sugar, starch, spices, salt, rapeseed oil, coconut milk, vinegar, natural flavouring, paprika, herbs, glucose syrup, stabiliser (sodium carbonates), LACTOSE, spinach extract.	
Product Description:	Green curry snack in mini format: a bamboo double stick holds a juicy chicken inner fillet covered with a spicy and fruity marinade. Practical and bite-sized! – Tender chicken inner fillet – Thai green-curry marinade – Handy mini format	
Condition:	cooked	
Raw material group:	Chicken	
Halal certified:	Yes	
Organic:	No	
Dimensions, deep-frozen:		
Piece Weight:		
Identification Marking:	RO 910 EC	
GTIN – Sales Unit:	4004074162424	
GTIN – Master Case:	4004074062427	
Customs Tarif No.:	16023219	
Country of production:	Romania	
Contents of Master Case:	3 x 1,0 kg = 3,0 kg (1,0 kg = 51 - 59 pieces)	
Languages on Packaging:	DE, GB, FR, NL, IT, ES, PT, FI, SE, NO, DK, RO, GR, CZ, SK, HU, SI, PL, TR, EE	
Master Case:	1 x cardboard box (cardboard), 300 mm x 200 mm x 181 mm, 157 g 1 x label on outer case (paper), 190 mm x 135 mm, 2 g	
Packaging Sales Units:	3 x bag (printed foil LDPE), 260 mm x 35 mm x 372 mm, 15 g	
	Net Weight	Gross weight
Per Sales Unit	1.00 kg	1.015 kg
Per Master Case	3.00 kg	3.204 kg
Pallet content:	160 cartons (10 layers of 16 cartons each)	
Gross Weight per Pallet:	532.64 kg	
Pallet Height:	1960 mm	
Shelf Life (BBD):	540 days	
Shelf Life on Delivery:	120 days	
Storage Conditions:	Transport and storage at -18 °C, do not refreeze after defrosting.	

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Recommended Preparation:

Product not suitable for direct consumption! Prepare the product from frozen. Reheat thoroughly before serving! Cooking times may vary depending on the power rating of the appliance.

Combi-steamer (damp heat): 185 °C approx. 5 min.

Deep-fryer: 175 °C 1:30 – 1:45 min.

Merrychef 230V:

5 pieces, 01:10 min.,

250 °C, 10 % fan speed, 100 % microwave power

15 pieces, 01:55 min.,

250 °C, 10 % fan speed, 100 % microwave power

Merrychef 380V:

5 pieces, 00:35 min.,

250 °C, 10 % fan speed, 100 % microwave power

15 pieces, 01:10 min.,

250 °C, 10 % fan speed, 100 % microwave power

Contact grill: 180 °C approx. 03:00 min.

Pan: 6 – 7 min., preheated, at medium heat, turn several times

Microwave: 3 pieces, approx. 1:30 min., 900 W

Oven: 190 °C 9:30 – 10 min., preheated

Nutritional values: 100 g contain on average:

Energy [kJ/kcal]:	537 / 127
Fat [g]:	2.6
of which saturates [g]:	1.2
Carbohydrate [g]:	6.8
of which sugars [g]:	4.7
Protein [g]:	19
Salt [g]:	1.6
Fibre [g]:	0.3

Bacteriological Data:

Enterobacteriaceae	< 1000 CFU/g
E. coli	< 100 CFU/g
S. aureus	< 100 CFU/g
Salmonella	not traceable in 25 g
Aerobic mesophilic germs	< 100000 CFU/g

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Allergen Information:

Allergens		Ingredients
Cereals containing gluten and products thereof	-	
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including lactose)	+	lactose
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO ₂)	-	
Lupin and products thereof	-	
Molluscs and products thereof	-	

+ = containing / - = not containing / O = may contain traces

Legal requirements:

The product is conform to the legal German and EU regulations in it's compound and declaration.
The packaging complies with the legal requirements applicable in the EU.

GMO – Statement:

This product does not undergo a declaration requirement according to the EC regulation 1829/2003 and 1830/2003 for declaration and traceability of genetically modified food and animal feed.