F-PC-52 /Vers.02



SIA "Lielzeltiņi"

SP.EN-PC-27.3

PRODUCT SPECIFICATION

Approval No.: LV A008506 EK Product group: roasted

Roasted chicken breast fillet, with spices, sliced (5-6mm), IQF frozen

BRAND:



Article Nr.:

27114

Product description			
Ingredients	Chicken breast fillets (92%), water, rice starch, dextrose, stabilizer (antioxidant (E331), thickeners (E407, E415), yeast extract, salt, starch, spiceblend (salt, yeast extract, natural spices: onion, paprika pepper, tomato, ginger, cumin, coriander).	potato	
Color	Roasted chicken breast fillets cut into slices (5-6mm), palish brown to brown color, with more or less visible brownish spots from baking.	Roasted chicken breast fillets cut into slices (5-6mm), palish brown to golden brown color, with more or less visible brownish spots from baking.	
Flavor	Characteristic of the ingredients used - roasted chicken meat and add spices, without any odor.	Characteristic of the ingredients used - roasted chicken meat and added spices, without any odor.	
Taste	Characteristic of the roasted chicken meat with light taste of added spices.		
Nutrition data, typic	al values per 100 g product		
Energy value	418 kJ / 99 kcal		
Fat	1,8 g		

Energy value	418 kJ / 99 kcal
Fat	1,8 g
of which saturated fatty acids	0,5 g
Carbohydrates	1,5 g
of which sugar	0 g
Fibre	0,4 g
Protein	19 g
Salt	0,9 g



Microbiological characteristics (EC Regulation No.2073/2005)

Salmonella spp.	Absent (25 g)
Total viable count	≤ 1x10 ⁴ (cfu/1g)
Listeria monocytogenes	Absent (25 g)

Chemical parameters according to limits laid down in the following legal acts

Pharmacologically active substances	Commission Regulation No 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin.
Heavy metals Dioxins and PCBs	Commission Regulation No 1881/2006 setting maximum levels for certain contaminants in foodstuffs.
Pesticides	Commission Regulation No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.
Other	

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GMO	Does not contain GMO.
Allergens	Does not contain allergens.
Restriction on use	No – for all consumer groups.

Issued by:	Approved:	
Baiba Vārna	Natālija Binone	
Quality management system specialist	Head of processing plant	
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roasted



Storage and transportation	conditions		
	CHILLED	FROZEN	
Storage temperature	-	-18 °C and below (short period ±3°C)	
Transportation temperature	-	-18 °C and below (short period ±3°C)	
Shelf life	- 12 months (1 year) in closed original packaging recommended storage temperature		
Shelf life after opening of the original packaging	-	48 hours (2 days) at temperature 0+4°C after opening of the original packaging and thawing, but no more than the total period of validity.	
Batch No.	-	Equal to "Use by" date and "Frozen" date, internal Lot number.	
Izplatīšanas metode	-	Wholesale, retail. Transport with a specified temperature mode for maintenance vehicles (equipped with temperature controllers).	
Intended use			
Instructions	Ready for use after thawing. Can be used after the heating. Do not refreeze after thawing.		
Packaging			
Primary packaging	Polymer material bag.		
Secondary packaging	Carton boxes.		
Conformity	Product packaging is suitable for direct food contact according to the regulations of European Union and Republic of Latvia (EU Regulation Nr.1935/2004, EK Regula nr.10/2011).		
Producer	ii		
Origin of product	Latvia		
Producer name	SIA "Lielze	eltiņi"	
Address	"Mazzeltiņi", Janeikas, Ceraukstes pagasts, Bauskas novads, Latvija, LV-3901		
Address of plant	Dzirkaļu iela 35, Rīga, Latvija, LV-1057		
Contacts	Phone: +371 639 60770 Fax: +371 639 60768 e-mail: lielzeltini@lielzeltini.lv web: lielzeltini.lv		
Product is produced, packed Republic of Latvia and SIA "Liel		according to applicable legislation of European Union and P system requirements.	
Certificates, nutritional claims	⊠ FSSC 2: ⊠ HALAL ⊠ Key ho		

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