

MEADOW VALE FOODS LTD PRODUCT SPECIFICATION

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Product Code G1450508

Product Battered Chicken Fillet Bites

Product Description Fully cooked hand cut bite sized chicken breast pieces in a light crispy golden batter

PACKING CONFIGURATION

Product Attribute Weigh Target 25-35g >85%, Weight Tolerance 20-40g 100%

Packs Per Case

Case Net Weight 10.0 Kg
Layers Per Pallet 8
Cases Per Layer 10
Cases Per Pallet 80

Barcode Outer 05017400013115
Barcode Inner 5017400103151

Primary Packaging LDPE bag 320 x 490mm Tare Weight 30g

Secondary Packaging Corrugated B/C flute outer case W295 x L395 x H245mm Tare Weight 570g

Shelflife from Manufacture 18 months

Coding Details Lot XX-YY-DDD, Best Before End MMM-YYYY

Country of Origin Thailand Storage Conditions - 18 °C

PRODUCT PROFILE

Appearance Golden brown coating, typical colouring to be off white appearance of the cooked chicken

breast meat.

Flavour Typical of cooked chicken breast meat, in a crispy coating.

Texture Crisp outer coating leading to succulent and tender meat.

Quality Standards Absent of deep muscle bruising, bone, foreign matter, cartilage, discolouration, pinking of

meat. Coating not to be soggy or wet, no off odours or flavours.

Ingredients Chicken Breast (52%), Water, WHEAT Flour, Corn Starch, Rice Flour, Yellow Corn Flour,

WHEAT Gluten, Salt, Modified Tapioca Starch, Non-hydrogenated Palm Oil, Raising Agents (Sodium Diphosphate, Sodium Carbonate, Monocalcium Phosphate), Dextrose, Yeast Extract, Acidity Regulator (Sodium Citrate), Sugar, Yeast. For allergens including

cereals containing gluten, see ingredients in CAPITALS.

Quid Value
Allergy Warning Gluten, Wheat

REHEATING GUIDLINES

Re-Heat or Cook from Frozen

Oven Bake Pre-heat oven to 220 °C/ 425 °F/ Gas mark 7, Place the battered chicken bites on a baking

tray in the centre of the oven and bake for 15-20 minutes

Deep Fry Pre-heat oil to 180 °C/ 350 °F, Fully immerse the battered chicken bites into the hot oil and

fry for 5-6 minutes, drain and serve

Microwave -

Grill Pre-heat grill to medium heat,place battered chicken bites under the grill and cook for 8-10

minutes turning occasionally

BBQ Thaw & Eat

Added Salt No Added Sugar or Sweeteners No		Salt
Added Sugar or Sweeteners No		dalt
		Sugar, Dextrose
Additives No		Sodium Diphosphate, Sodium Carbonate, Monocalcium Phosphate, Sodium Citrate.
Animal Proteins No		Chicken
Artificial Colours Yes	;	
Artificial Flavours Yes	;	
Artificial Preservatives Yes	;	
BHA / BHT Yes	;	
Celery & Celery Derivatives Yes	;	
Cereals Containing Gluten No		Wheat
Corn or Maize No		Corn Starch, Corn Flour
Crustations & Custratia Derivatives Yes	;	
Eggs & Egg Derivatives Yes	;	
Fish & Fish Derivatives Yes	;	
Genetically Modified Ingredients Yes	;	
Halal No		This product is Halal and conforms to all Halal requirements
Milk & Milk Derivatives Yes	;	
Mustard & Mustard Derivatives Yes	;	
Nuts & Nut Derivatives Yes	;	
Peanuts & Peanut Derivatives Yes	;	
Sesame Seeds & Sesame Oils Yes	;	
Soya & Soya Derivatives Yes	;	
Spice & Spice Extracts Yes	;	
Starch / Modified Starches No		Modified Tapioca Starch, Corn Starch
Sulphur Dioxide & Sulphates Yes	;	
Vegetarians No		Chicken
Wheat & Wheat Derivatives No		Wheat Flour, Wheat Gluten
Yeast & Yeast Derivatives No		Yeast Extract

NUTRITIONAL INFORMATION

		Women		Men	
		GDA	%	GDA	%
Typical Values per 100g as	Sold				
Energy	549kJ/ 130 Kcal	2000Kcal	6.5%	2500Kcal	5.2%
Fat	3.8g	70g	5.43%	95g	4%
Of which saturates	1.6g	20g	8%	30g	5.33%
Carbohydrates	5.8g	230g	2.52%	300g	1.93%
Of which sugars	0.2g	90g	0.22%	120g	0.17%
Dietary Fibre	1.4g	24g	5.83%	24g	5.83%
Protein	19.1g	45g	42.44%	55g	34.73%
Salt Equivalent	0.8g	6g	13.33%	6g	13.33%
Sodium		2.4g	-	2.4g	-

MICROBIOLOGICAL INFORMATION

 S. aureus
 < 10 cfu/g</td>

 Salmonella spp
 Absent in 25g

 TVC
 < 1 x 10 ^3 cfu/g</td>

Enterobacteriaceae

Escherichia Coli < 100 cfu/g Listeria Monocytogenes Absent in 25g

Signed on the behalf of Meadow Vale Foods Ltd



Mr Ross Boardman Group Technical Manager