



 linas agro group	SIA „Lielzeltiņi”	SP.EN-PC-28
	PRODUCT SPECIFICATION	
Approval No.: LV A008506 EK	Roasted chicken breast inner fillet, IQF frozen	
Product group: roasted		

BRAND:		Article Nr.:	27009
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Product description	
Ingredients	Chicken breast inner fillets (97%), water, rice starch, dextrose, stabilizer (E451), antioxidant (E331), thickeners (E407, E415), yeast extract, salt, potato starch. 100 g of chicken breast inner fillet was used to prepare 92 g of finished product.
Appearance, color	Roasted chicken breast inner fillets (anatomical forms), evenly pale to light brown (with light signs of baking).
Flavor	Characteristic of the ingredients used – roasted chicken meat, without any odor.
Taste	Characteristic of the roasted chicken meat.
Nutrition data, typical values per 100 g product	
Energy value	420 kJ / 99 kcal
Fat	1,5 g
of which saturated fatty acids	0,4 g
Carbohydrates	1,3 g
of which sugar	0 g
Fibre	0,3 g
Protein	20 g
Salt	0,9 g
 27009	
Microbiological characteristics (EC Regulation No.2073/2005)	
<i>Salmonella spp.</i>	Absent (25 g)
Total viable count	≤ 1x10 ⁴ (cfu/1g)
<i>Listeria monocytogenes</i>	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	
GMO	Does not contain GMO.
Allergens	Does not contain allergens.
Restriction on use	No – for all consumer groups.

Issued by:	Approved:	
Baiba Vārna Quality management system specialist	Natālija Binone Head of processing plant	
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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 at 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 (L xxx).
Distribution method	-	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. Fix weight.	
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		
Origin of product	Latvia	
Producer name	SIA „Lielzeltiņi”	
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: lielteltini@lielteltini.lv web: lielteltini.lv	
Product is produced, packed and labelled according to applicable legislation of European Union and Republic of Latvia and SIA “Lielzeltiņi” HACCP system requirements.		
Certificates, nutritional claims	<input checked="" type="checkbox"/> FSSC 22000 <input checked="" type="checkbox"/> HALAL <input checked="" type="checkbox"/> Key hole	

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