



NL-BIO-01

**ORGANIC DEHYDRATED MILLED COOKED CHICKEN
TYPE H**

General description

This product is produced by air drying organic dehydrated milled cooked poultry in an approved factory. Henningsen Nederland BV is certified for organic production by SKAL according to EC regulations 834/2007 and 889/2008: company number 013652.

Ingredients

Cooked chicken meat* (99,9%) and antioxidant: extract of rosemary* (0,1%).
*From organic origin

Physical standards

Appearance	Milled coarse powder, 100% to pass a 10 mesh sieve.
Colour	Golden brown without excessive darkness.
Flavour and aroma	Characteristic of cooked chicken.

Chemical and nutritional standards

Moisture	5%	maximum	
Protein	58%	minimum	
Carbohydrates	0%	of which:	
		- sugars	0%
Salt*	2%	maximum, of which:	
		- sodium	0,8%
Fibres	0%		
Fat	35%	maximum, of which:	
		- saturated fat	10%
		- mono-unsaturated fat	17%
		- poly-unsaturated fat	7%
		- trans fatty acids	1%
Energy		± 2300 kJ / ± 550 kcal	

*Natural presence

Microbiological standards

	Limits	Method
Standard plate count	<25.000/g	ISO 4833-1
Enterobacteriaceae	<100/g	NEN-ISO 21528-2
Yeasts and moulds	<100/g	ISO 7954
E-coli	<10/g	ISO 16649-2
Salmonella	negative in 25 g	ISO 6579

Shelf life

24 months.

Packaging

Polyethylene lined* fibre cartons containing 25 kg net weight.
*In compliance with EC regulations 1935/2004 and 10/2011





ORGANIC DEHYDRATED MILLED COOKED CHICKEN TYPE H



Intolerance data		
	Allergen	Present
1.	Cereals containing gluten	-
2.	Crustaceans & shellfish	-
3.	Eggs	-
4.	Fish	-
5.	Peanuts	-
6.	Soy	-
7.	Milk including lactose	-
8.	Nuts	-
9.	Celery	-
10.	Mustard	-
11.	Sesame	-
12.	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or mg/litre expressed as SO ₂	-
13.	Lupin	-
14.	Molluscs	-
15.	Cacao	-
16.	Glutamate (E620-E625)	-
17.	Chicken	+
18.	Coriander	-
19.	Maize	-
20.	Legumes/pulses	-
21.	Beef	-
22.	Pork	-
23.	Carrot	-
<ul style="list-style-type: none"> - The allergens refer to Directive 2000/13/EC and the LeDa-list version 2.0 2011. - The numbers 1 to 14 require labelling in accordance with Directive 2007/68/EC amending Annex IIIa to Directive 2000/13/EC. 		

Storage
Dry and at ambient temperature.

GMO Status
According to EC regulations 1829/2003 and 1830/2003 Organic dehydrated milled cooked chicken type H can be declared as GMO free.

Irradiation
None of the produced products or used ingredients are treated with ionizing radiation.

