POWDERED COOKED CHICKEN TYPE F AR

**General description**
This product is produced by spray drying cooked chicken meat in an approved factory (according to EC regulations 852/2004 and 853/2004).

**Ingredients**
Cooked chicken meat (99.9%) and antioxidant: extract of rosemary (0.1%).

**Physical standards**
<table>
<thead>
<tr>
<th>Appearance</th>
<th>Fine powder, 100% to pass a 16 mesh sieve.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour</td>
<td>Light tan to brown.</td>
</tr>
<tr>
<td>Flavour and aroma</td>
<td>Characteristic of cooked chicken.</td>
</tr>
</tbody>
</table>

**Chemical and nutritional standards**

<table>
<thead>
<tr>
<th></th>
<th>Moisture</th>
<th>Protein</th>
<th>Carbohydrates</th>
<th>Salt*</th>
<th>Fibres</th>
<th>Fat</th>
<th>Energy</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5%</td>
<td>45%</td>
<td>0%</td>
<td>2%</td>
<td>0%</td>
<td>48%</td>
<td>± 2541 kJ / ± 612 kcal</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>of which:</th>
<th>maximum, of which:</th>
<th></th>
<th></th>
<th></th>
<th>of which:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(sugars)</td>
<td>(sodium)</td>
<td></td>
<td></td>
<td></td>
<td>(saturated fat)</td>
<td></td>
</tr>
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<td></td>
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<td></td>
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<td></td>
<td>(mono-unsaturated fat)</td>
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<td>(poly-unsaturated fat)</td>
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<td>(trans fatty acids)</td>
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<td></td>
</tr>
</tbody>
</table>

|                        |           |                     |                   |       |        |                   |                   |

*Natural presence

**Microbiological standards**

<table>
<thead>
<tr>
<th>Standard plate count</th>
<th>&lt;25,000/g</th>
<th>ISO 4833-1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterobacteriaceae</td>
<td>&lt;100/g</td>
<td>NEN-EN-ISO 21528-2</td>
</tr>
<tr>
<td>Yeasts and moulds</td>
<td>&lt;100/g</td>
<td>ISO 7954</td>
</tr>
<tr>
<td>E-coli</td>
<td>&lt;10/g</td>
<td>ISO 16649-2</td>
</tr>
<tr>
<td>Salmonella</td>
<td>negative in 125 g</td>
<td>ISO 6579</td>
</tr>
</tbody>
</table>

**Shelf life**
24 months.

**Packaging**
Polyethylene lined* fibre cartons containing 25 kg net weight.

*In compliance with EC regulations 1935/2004 and 10/2011
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### Intolerance data

<table>
<thead>
<tr>
<th>Allergen</th>
<th>Present</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cereals containing gluten</td>
<td>-</td>
</tr>
<tr>
<td>2. Crustaceans &amp; shellfish</td>
<td>-</td>
</tr>
<tr>
<td>3. Eggs</td>
<td>-</td>
</tr>
<tr>
<td>4. Fish</td>
<td>-</td>
</tr>
<tr>
<td>5. Peanuts</td>
<td>-</td>
</tr>
<tr>
<td>6. Soy</td>
<td>-</td>
</tr>
<tr>
<td>7. Milk including lactose</td>
<td>-</td>
</tr>
<tr>
<td>8. Nuts</td>
<td>-</td>
</tr>
<tr>
<td>9. Celery</td>
<td>-</td>
</tr>
<tr>
<td>10. Mustard</td>
<td>-</td>
</tr>
<tr>
<td>11. Sesame</td>
<td>-</td>
</tr>
<tr>
<td>12. Sulphur dioxide and sulphites (E220-E228)</td>
<td>-</td>
</tr>
<tr>
<td>At concentrations of more than 10 mg/kg or mg/litre expressed as SO₂</td>
<td>-</td>
</tr>
<tr>
<td>13. Lupin</td>
<td>-</td>
</tr>
<tr>
<td>14. Molluscs</td>
<td>-</td>
</tr>
<tr>
<td>15. Cacao</td>
<td>-</td>
</tr>
<tr>
<td>16. Glutamate (E620-E625)</td>
<td>-</td>
</tr>
<tr>
<td>17. Chicken</td>
<td>+</td>
</tr>
<tr>
<td>18. Coriander</td>
<td>-</td>
</tr>
<tr>
<td>19. Maize</td>
<td>-</td>
</tr>
<tr>
<td>20. Legumes/pulses</td>
<td>-</td>
</tr>
<tr>
<td>21. Beef</td>
<td>-</td>
</tr>
<tr>
<td>22. Pork</td>
<td>-</td>
</tr>
<tr>
<td>23. Carrot</td>
<td>-</td>
</tr>
</tbody>
</table>

- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

### Storage

Dry and at ambient temperature.

### GMO Status

According to EC regulations 1829/2003 and 1830/2003 Powdered cooked chicken type F AR can be labeled as GMO free.

### Irradiation

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