## DEHYDRATED COOKED CHICKEN RS AR 3

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

### Ingredients
Cooked chicken meat (99,9%) (chicken meat, mechanically separated chicken meat*) and antioxidant: extract of rosemary (0,1%).

### Physical standards
| Appearance | Granules with 3 mm diameter and variable length. |
| 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 | ± 2281 kJ / ± 547 kcal |

*Natural presence

### Microbiological standards
| Standard plate count | <25.000/g |
| Enterobacteriaceae | <100/g |
| Yeasts and moulds | <100/g |
| E-coli | <10/g |
| Salmonella | negative in 125 g |

### Shelf life
24 months.

### Packaging
Polyethylene lined* fibre cartons containing 25 kg net weight.
*In compliance with EC regulations 1935/2004 and 10/2011
DEHYDRATED COOKED CHICKEN RS AR 3

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>
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<tr>
<td>5. Peanuts</td>
<td>-</td>
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<tr>
<td>6. Soy</td>
<td>-</td>
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<tr>
<td>7. Milk including lactose</td>
<td>-</td>
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<tr>
<td>8. Nuts</td>
<td>-</td>
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<tr>
<td>9. Celery</td>
<td>-</td>
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<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>
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<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>
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<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 Dehydrated cooked chicken RS AR 3 can be labeled as GMO free.

Irradiation

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