

## ORGANIC POWDERED COOKED CHICKEN TYPE H



NL-BIO-01

### General description

This product is produced by spray drying organic cooked chicken meat 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%) (chicken meat, mechanically separated chicken meat\*\*) and antioxidant: extract of rosemary\* (0,1%).

\*From organic origin

\*\* In accordance with EC Regulation 853/2004, Annex III, Section V, Chapter III, Point 3.

### Physical standards

Appearance	Fine powder; 100% to pass a 16 mesh sieve.
Colour	Golden brown without excessive darkness.
Flavour and aroma	Characteristic of cooked chicken.

### Chemical and nutritional standards

Moisture	5%	maximum	
Protein	48%	minimum	
Carbohydrates	0%	of which:	
		- sugars	0%
Salt*	2%	maximum, of which:	
		- sodium	0,8%
Fibres	0%		
Fat	45%	maximum, of which:	
		- saturated fat	13%
		- mono-unsaturated fat	22%
		- poly-unsaturated fat	9%
		- trans fatty acids	1%
Energy		± 2481 kJ / ± 597 kcal	

\*Natural presence

### Microbiological standards

	Limits	Method
Standard plate count	<25.000/g	ISO 4833-1
Enterobacteriaceae	<100/g	NEN-EN-ISO 21528-2
Yeasts and moulds	<100/g	ISO 7954
E-coli	<10/g	ISO 16649-2
Salmonella	negative in 125 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

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<b>Intolerance data</b>		
	<b>Allergen</b>	<b>Present</b>
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 <sub>2</sub>	-
13.	Lupin	-
14.	Molluscs	-
15.	Cacao	-
16.	Glutamate (E620-E625)	-
17.	Chicken	<b>+</b>
18.	Coriander	-
19.	Maize	-
20.	Legumes/pulses	-
21.	Beef	-
22.	Pork	-
23.	Carrot	-

- The allergens refer to Directive 1169/2011/EC and the LeDa-list version 2.0 2011.  
- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

<b>Storage</b>
Dry and at ambient temperature.

<b>GMO Status</b>
According to EC regulations 1829/2003 and 1830/2003 Organic powdered cooked chicken type H can be labeled as GMO free.

<b>Irradiation</b>
None of the produced products or used ingredients are treated with ionizing radiation.

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