



<b>Product No</b>	5561900																																						
<b>Product Name</b>	FROZEN BREAST NUGGETS BAG 1KG X 5 CTN - TEMPURA																																						
<b>Product Type</b>	FURTHER PROCESSED FOOD SERVICE CHICKEN FORMED FULLY COOKED BAG																																						
<b>BPCS Description</b>	FZ TEMPURA BRNUGG 1KGX5 CTN																																						
<b>APN</b>	9310037145232																																						
<b>GTIN</b>	09310037243365																																						
<b>Inner Pack Size</b>	TARGET WEIGHT: 1Kg																																						
<b>Outer Pack Size</b>	5 BAGS PER CARTON TARGET WEIGHT: 5Kg																																						
<b>Country of Origin</b>	Made in Australia from at least 85% Australian ingredients																																						
<b>Ingredient Listing</b>	<p><b>Contains Gluten (Wheat), Milk, Egg And Soy As Indicated In Bold</b></p> <p>Chicken Breast (52%), Flour (<b>Wheat</b>, Rice), Salt, Starch (Maize), Vegetable Oils, Mineral Salts (451, 508, 541, 500), Dextrose, Thickeners (1404, 1401, 407, 415, 412), Water, Natural Flavour, Dehydrated Vegetables (Includes Onion, Garlic), <b>Egg White</b>, <b>Milk Solids</b>, Yeast Extract, <b>Soy Protein</b>, Herbs, Ground &amp; Extracted Spices, Emulsifier (322 from <b>Soy</b>), Natural Colour (160c).</p> <p>Although great care has been taken to remove bones from this product, some may remain</p>																																						
<b>Product Claims</b>	No Added Preservatives, No Artificial Colours, No Artificial Flavours																																						
<b>Weight/Size</b>	<p><u>UNIT DIMENSIONS</u> UNIT WEIGHT: APPROX. 20g</p> <p><u>INNER (SALES)</u> CONFIGURATION: APPROX. 50 NUGGETS PER BAG TARGET WEIGHT: 1Kg</p> <p><u>OUTER</u> CONFIGURATION: 5 BAGS PER CARTON (SALES) TARGET WEIGHT: 5Kg (SALES) 3Kg (DOWNGRADE)</p>																																						
<b>Microbiological Standard</b>	<p><b>PRODUCT CATEGORY:</b> READY TO REHEAT VALUE ADDED (COOKED &amp; CRUMBED)</p> <p><u>TOTAL PLATE COUNT</u> - TARGET: 1 X 10<sup>4</sup> cfu/g</p> <p><u>E. COLI</u> - TARGET: &lt;10 cfu/g</p> <p><u>COAGULASE POSITIVE STAPHYLOCOCCUS</u> - TARGET: ≤100 cfu/g</p> <p><u>SALMONELLA</u> - TARGET: ND in 25g</p> <p><u>LISTERIA SPP</u> - TARGET: ND in 25g</p> <p><u>TOTAL COLIFORMS</u> - TARGET: &lt;10 cfu/g</p> <p><b>FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS</b></p>																																						
<b>Chemical Analysis</b>	N/A																																						
<b>Nutritional Panel</b>	<p><b>Nutrition Information</b></p> <table border="1"> <thead> <tr> <th></th> <th>Quantity Per Serving</th> <th>%DI Per Serving*</th> <th>Quantity Per 100g</th> </tr> </thead> <tbody> <tr> <td><b>Energy (kJ)</b></td> <td>994</td> <td>11.4 %</td> <td>994</td> </tr> <tr> <td><b>Protein (g)</b></td> <td>11.1</td> <td>22.2 %</td> <td>11.1</td> </tr> <tr> <td><b>Fat, Total (g)</b></td> <td>11.6</td> <td>16.6 %</td> <td>11.6</td> </tr> <tr> <td>- saturated (g)</td> <td>3.6</td> <td>15.0 %</td> <td>3.6</td> </tr> <tr> <td>- trans (g)</td> <td>LESS THAN 0.1</td> <td></td> <td>LESS THAN 0.1</td> </tr> <tr> <td><b>Carbohydrates (g)</b></td> <td>22.1</td> <td>7.1 %</td> <td>22.1</td> </tr> <tr> <td>- Sugar (g)</td> <td>LESS THAN 1.0</td> <td>1.1 %</td> <td>LESS THAN 1.0</td> </tr> <tr> <td><b>Sodium (mg)</b></td> <td>449</td> <td>19.5 %</td> <td>449</td> </tr> </tbody> </table> <p>All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. *Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.</p>				Quantity Per Serving	%DI Per Serving*	Quantity Per 100g	<b>Energy (kJ)</b>	994	11.4 %	994	<b>Protein (g)</b>	11.1	22.2 %	11.1	<b>Fat, Total (g)</b>	11.6	16.6 %	11.6	- saturated (g)	3.6	15.0 %	3.6	- trans (g)	LESS THAN 0.1		LESS THAN 0.1	<b>Carbohydrates (g)</b>	22.1	7.1 %	22.1	- Sugar (g)	LESS THAN 1.0	1.1 %	LESS THAN 1.0	<b>Sodium (mg)</b>	449	19.5 %	449
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<b>Use By Code</b>	(A366)																																						
<b>Consumer Image</b>																																							
<b>Consumer Cooking</b>	<p>Remove contents from pack. Cook From Frozen The following is a guide only. Appliance temperatures can vary. You may need to adjust cooking times accordingly.</p> <p><b>Oven</b> - Preheat oven to 200°C. Spread Chicken Nuggets evenly on a lightly greased oven tray and cook for 12-15 minutes, turning once.</p> <p><b>Fryer</b> - Preheat oil to 180°C. Place a small quantity of Breast Nuggets in fryer basket and cook for approximately 2.5-3 minutes. Drain Carefully onto paper towelling.</p>																																						
<b>Shelf Life</b>	GTS GROUP RULE REFERENCE: FZFP.3																																						

TOTAL RETENTION TIME: 366 DAYS  
RETENTION TIME TAKEN FROM: DOP  
SHELF LIFE APPLIED: 366 DAYS  
SHELF LIFE APPLIED FROM: DOP  
REFER TO THE INDIVIDUAL CUSTOMER SERVICE AGREEMENT FOR MINIMUM SHELF LIFE INTO DC'S (MLOR)  
REFER TO INT ING 12 SHELF LIFE RULES FOR FURTHER INFORMATION

<b>Carton Gross Weight</b>	5.526KG
<b>Pallet Quantity</b>	84
<b>Pallet Configuration</b>	Items: 12 Layers: 7
<b>Carton Dimension</b>	Height (134mm) x Width (291mm) x Depth (388mm)
<b>Pallet Dimension</b>	Height (1088mm) x Width (1165mm) x Depth (1165mm)
<b>Storage Details &amp; Temp</b>	KEEP FROZEN AT OR BELOW -18°C;