



- [Intranet](#)

<b>Product No</b>	<b>0009706</b>
<b>Product Name</b>	FROZEN 120 GRAM BREAST 4 X 1.2KG -
<b>Product Type</b>	FURTHER PROCESSED FOOD SERVICE CHICKEN FORMED FULLY COOKED CARTON
<b>BPCS Description</b>	FZ FP BREAST CRUMB 4.8KG
<b>APN</b>	9310582000123
<b>GTIN</b>	19310582097069
<b>Inner Pack Size</b>	FIXED WEIGHT (MIN): 1.2Kg
<b>Outer Pack Size</b>	4 BAGS PER CARTON MIN WEIGHT: 4.80 Kg
<b>Country of Origin</b>	Made in Australia from at least 75% Australian ingredients
<b>Ingredient Listing</b>	<p><b>Contains Gluten (Wheat) And Soy As Indicated In Bold.</b>  <b>May Be Present: Milk And Egg</b></p> <p><b>Chicken (38%), Flour (Wheat),</b> Water, Vegetable Oil, <b>Soy</b> Protein, Maize Starch, Salt, Yeast &amp; Yeast Extract, <b>Wheat</b> Semolina, Thickener (1442), <b>Gluten (Wheat)</b>, Sugar, Mineral Salts (451, 508), Maltodextrin, Dextrose, Vegetable Powders (Incl. Garlic, Onion), Herbs And Spices, Flavours, Hydrolysed Vegetable Protein, Acidity Regulator (270, 300).</p> <p>This Is A Formed Product. Although Great Care Has Been Taken To Remove The Bones From This Product, Some May Remain.</p>
<b>Product Claims</b>	No Added Preservatives, No Artificial Colours
<b>Weight/Size</b>	<u>UNIT DIMENSIONS:</u> <u>TARGET WEIGHT: 120g</u> <u>INNER:</u> <u>CONFIGURATION: BREASTS PER BAG</u> <u>FIXED WEIGHT (MIN): 1.2Kg</u> <u>OUTER:</u>

	<p style="text-align: center;"><u>CONFIGURATION: 4 BAGS PER CARTON</u> <u>MIN WEIGHT: 4.80 Kg</u></p>																																
<p><b>Microbiological Standard</b></p>	<p><b>PRODUCT CATEGORY:</b> READY TO REHEAT VALUE ADDED (COOKED &amp; CRUMBED)</p> <p>TOTAL PLATE COUNT - TARGET: 1 X 10<sup>4</sup> cfu/g</p> <p>E.COLI - TARGET: &lt;10 cfu/g</p> <p>COAGULASE POSITIVE STAPHYLOCOCCUS - TARGET: ≤100 cfu/g</p> <p>SALMONELLA - TARGET: ND in 25g</p> <p>LISTERIA SPP - TARGET: ND in 25g</p> <p>TOTAL COLIFORMS - TARGET: &lt;10 cfu/g</p> <p>FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS</p>																																
<p><b>Chemical Analysis</b></p>	<p>MOISTURE TARGET: 55%</p> <p>NIP BASED ON ANALYTICAL RESULTS</p>																																
<p><b>Nutritional Panel</b></p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4" style="text-align: left; padding: 5px;"><b>Nutrition Information</b></th> </tr> <tr> <td style="width: 50%;"></td> <td style="width: 12.5%;"></td> <td style="width: 12.5%;"></td> <td style="width: 12.5%;"></td> </tr> <tr> <th style="width: 50%;"></th> <th style="width: 12.5%; text-align: center;">Quantity Per Serving</th> <th style="width: 12.5%; text-align: center;">%DI Per Serving*</th> <th style="width: 12.5%; text-align: center;">Quantity Per 100g</th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;"><b>Energy (kJ)</b></td> <td style="text-align: center; padding: 5px;">1,127</td> <td style="text-align: center; padding: 5px;">13 %</td> <td style="text-align: center; padding: 5px;">939</td> </tr> <tr> <td style="padding: 5px;"><b>Protein (g)</b></td> <td style="text-align: center; padding: 5px;">17.3</td> <td style="text-align: center; padding: 5px;">34.6 %</td> <td style="text-align: center; padding: 5px;">14.4</td> </tr> <tr> <td style="padding: 5px;"><b>Fat, Total (g)</b></td> <td style="text-align: center; padding: 5px;">13.8</td> <td style="text-align: center; padding: 5px;">19.7 %</td> <td style="text-align: center; padding: 5px;">11.5</td> </tr> <tr> <td style="padding: 5px;">- saturated (g)</td> <td style="text-align: center; padding: 5px;">4.0</td> <td style="text-align: center; padding: 5px;">16.5 %</td> <td style="text-align: center; padding: 5px;">3.3</td> </tr> <tr> <td style="padding: 5px;"><b>Carbohydrates (g)</b></td> <td style="text-align: center; padding: 5px;">19.0</td> <td style="text-align: center; padding: 5px;">6.1 %</td> <td style="text-align: center; padding: 5px;">15.8</td> </tr> </tbody> </table>	<b>Nutrition Information</b>									Quantity Per Serving	%DI Per Serving*	Quantity Per 100g	<b>Energy (kJ)</b>	1,127	13 %	939	<b>Protein (g)</b>	17.3	34.6 %	14.4	<b>Fat, Total (g)</b>	13.8	19.7 %	11.5	- saturated (g)	4.0	16.5 %	3.3	<b>Carbohydrates (g)</b>	19.0	6.1 %	15.8
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<b>Use By Code</b>	(A366)								
<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. Not suitable for microwave cooking.</p> <p>Oven - Preheat oven to 200°C. Spread Chicken Breasts evenly on a lightly greased oven tray and cook for 17-20 minutes, turning once.</p> <p><b>Deep Fry</b> - Preheat oil to 170°C. Place a small quantity of Chicken Breasts in fryer basket and cook for approximately 6 minutes. Drain carefully onto paper towelling.</p>								
<b>Carton Gross Weight</b>	5.323KG								
<b>Pallet Quantity</b>	72								
<b>Pallet Configuration</b>	Items: 12 Layers: 6								
<b>Carton Dimension</b>	Height (167mm) x Width (292mm) x Depth (389mm)								
<b>Pallet Dimension</b>	Height (1152mm) x Width (1165mm) x Depth (1165mm)								
<b>Storage Details &amp; Temp</b>	KEEP FROZEN AT OR BELOW -18°C;								