

**Product specification**  
**Chicken Bockwurst Sausages**  
**SAU417**

**Product description**

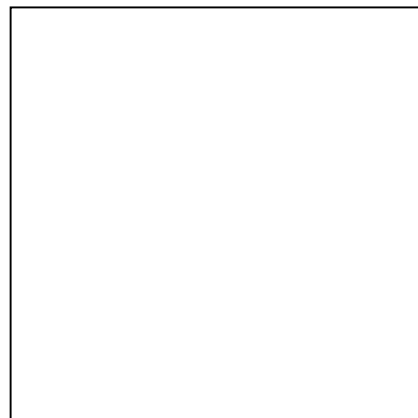
**Product name:** Chicken 8 x 90g SAU 417,  
720g pack

**Product code:** **77290**

**Guideline no.:** 2.221.03

**Product group:** Sausage specialties

**Description of product:** smoked cooked Sausage  
from chicken meat



**Product description according to HACCP:**

**HACCP product group:** Cooked Sausage products, all sorts of meat

**HACCP product group:** Cooked Sausage

**Preservation method:** sterilization F-value  $\geq 3,5$   
vacuum packed  
smoked  
cured

**Storage condition:** store between 0-25°C,

**Allergens:** see allergen list

**Packaging:** can be stored without cooling at maximum +25°C

**Ingredients:**

Chicken Meat (87%), water, salt, dextrose, thickener: E407, stabiliser: E450, spices, spice extracts, antioxidant: E300, E301, spice, yeast extract, glucose syrup, preservative: E250, beechwood smoke

**Product Warnings ( to include allergen warning statements):**

Allergy Advice: For allergens, see ingredients in **bold**. May contain traces of **MILK**.

**Identification of additives for products sold at counter:**

with preservative  
with antioxidant  
with phosphate

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**Origin of raw meat:**

European Union

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**Packing requirements:**

Type of packaging:	vacuum
weight per piece/slice [g]:	90
weight per packaging [kg]:	0,720
tare weight packaging [kg]:	0,014
DSD:	yes
remaining shelf life	180 days
storage condition	without cooling at max. +25°C
customs tariff no.:	16010099
EAN-Code product:	5037435005350
EAN-Code case:	0503745084164

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**Logistic details:**

number of packs per case:	15 request change to 10	14.01.2020
number of cases per pallet:		
number of cases per layer:		
number of layers per pallet:		
pallet height [mm]:		
tare weight case [g]:		
tare weight of E2-case [g]	2000	
product measurements [mm]:	190 x 25 x 300	
case measurement [mm]:		
measurement of E2-case [mm]	400 x 200 x 600	

**Allergens:**

Product contains allergens in column two , product may contain traces of allergen in column three Evaluation based on information of suppliers of raw materials

<b>Allergen</b>	<b>Contains</b>	<b>May contain traces of</b>
Mustard and products thereof	no	no
Celery and products thereof	no	no
Milk and products thereof incl. lactose	no	yes
Grain containing gluten and products thereof	no	no
Eggs and products thereof	no	no
Nuts and products thereof	no	no
Sesame seeds and products thereof	no	no
Soy and products thereof	no	no
Sulphur dioxide and sulphites*	no	no
Crustaceans and de products thereof	no	no
Fish and products thereof	no	no
Peanuts and products thereof	no	no
Lupines and products thereof	no	no
Molluscs and products thereof	no	no

\* declared as SO<sub>2</sub> if in a concentration of more than 10 mg/kg or 10 mg/l

**Organoleptic characteristics:**

consistency:	specific, firm to the bite, elastic
appearance:	minced muscle meat with fat and parts of connective tissue, smoked
smell:	meaty, fresh, specific, smoky
taste:	aromatic smoky, lightly salted, fresh, specific

**Information for consumer:**

contains milk and products thereof incl. lactose	no
contains gluten and products thereof	no
alcohol-free	yes
suitable for vegetarians	no
suitable for vegans	no
kosher	no
halal (produced from halal meat)	no

**Information for consumption:**

Sausages are cooked and ready to eat cold or warm.

Serve as a meat component for menus or as a snack in/with a bun with sauces and salads.

**Microbiological target values and critical values acc. to recommendation of department  
"Lebensmittelmikrobiologie und -hygiene" by DGHM –  
All analyses according to § 64 LFGB**

	target value (CFU*/g)	critical value (CFU*/g)
aerobic mesophilic total viable count	< 2x10 <sup>2</sup>	---
enterobacteriaceae	< 1x10 <sup>2</sup>	---
escherichia coli	< 1x10 <sup>1</sup>	---
coagulase-positive staphylococcus	< 1x10 <sup>1</sup>	---
lactic acid bacteria	< 2x10 <sup>2</sup>	---
yeast	< 1x10 <sup>1</sup>	---
salmonella	not detectable in 25g	---
listeria monocytogenes	not detectable in 25g	---
sulphite reducing clostridia	< 1x10 <sup>1</sup>	---
moulds	< 2x10 <sup>2</sup>	---
presumptive bacillus cereus	< 1x10 <sup>1</sup>	---

\* colony forming units

**Chemical characteristics:**

*All analyses acc. to § 64 LFGB*

*100g contain by average*

Protein [g]:	14,5	carbohydrates [g]:	1,0
Fat content [g]:	20,0	BEFFE:	12,0
Fat/protein:	1,4	BEFFE in meat proteins:	82,8
water content [g]:	65,3	KJ.:	1003,5
water /protein:	4,5	Cal.:	239
NaCl [g]:	2,2	fibre [g]:	0,0
sodium [g]:	0,9		

The details about nutrition values have been calculated and are subject to biological variations and variations depending on different production charges.

The requirements of the criterions for meat products are strictly kept.

**Average nutritional value:**

	per 100 g	per serving size (90 g)
<b>energy (kJ/kcal)</b>	1004 / 239	903 / 215
<b>fat</b>	20,0	18,0
<b>of which saturates</b>	9,0	8,1
<b>Carbohydrate</b>	1,0	0,9
<b>of which sugars</b>	1,0	0,9
<b>protein</b>	14,5	13,1
<b>salt</b>	2,2	2,0
<b>fibre</b>	0,0	0,0

\*ETB= recommended daily requirement of an average adult. Nutritional requirements vary according to age, gender and physical activity

**General remarks:**

The manufacturer of the product, confirms that the products as well as the raw materials, the production process, the packing materials and the labelling fulfil the requirements of the currently valid versions of the German food legislation and EU-Directives. Insofar no other agreements have been made.

This product is fit for human consumption and is not subject to any restrictions except those arising from this specification.

The goods are free from genetically modified organisms. The raw materials have not been irradiated.

Goods have gone through metal detection, in all probability the existence of foreign bodies in the product can be excluded.