



Article **196** **PREMIUM VACUUM COOKED TURKEY BREAST**  
Article number **40736**

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date **19/11/20**

## 1. Product description

Turkey breast, marinated  
Cooked-in-bag  
Breast chape  
Chilled  
Intrastatn° 16023119

## 2. Ingredients

Turkey filet 97%, salt, EGG-eggwhite, gelatin (beef), glucose syrup, colorant: caramel, stabiliser E451. May contain traces of wheat, barley, soy, milk, celery and mustard.

## 3. Nutritional composition and physico-chemical characteristics:

### Nutritional composition

	Value / 100 g	Tolerance
Average nutritional value in kJ	525 kJ	-
Average nutritional value in kcal	124 kcal	-
Fat	3,0 g	< 10g per 100g: ± 1,5g / 10-40g per 100g ± 20% / > 40g per 100g ± 8g
of which saturates	1,3 g	< 4g per 100g: ± 0,8g / >= 4g per 100g ± 20%
of which mono-unsaturates	1,3 g	< 4g per 100g: ± 0,8g / >= 4g per 100g ± 20%
of which polyunsaturates	0,3 g	< 4g per 100g: ± 0,8g / >= 4g per 100g ± 20%
Carbohydrate	0,5 g	< 10g per 100g: ± 2g / 10-40g per 100g ± 20% / > 40g per 100g ± 8g
of which sugars	0 g	< 10g per 100g: ± 2g / 10-40g per 100g ± 20% / > 40g per 100g ± 8g
of which starch	0 g	-
Dietary fibers	0,7 g	< 10g per 100g: ± 2g / 10-40g per 100g ± 20% / > 40g per 100g ± 8g
Protein	24 g	< 10g per 100g: ± 2g / 10-40g per 100g ± 20% / > 40g per 100g ± 8g
Salt (Sodium x 2,5)	1,3 g	< 1,25g per 100g: ± 0,375g / >= 1,25g per 100g ± 20%

### physico-chemical characteristics

	Value / 100 g
Sodium	0,50 g
pH	6,3 pH
Salt (NaCl)	1,5 g
Humidity	72 g

## 4. Microbiology

	m (Target)	M (Tolerance)	End of shelflife	
Total aërobe plate count (30°C)	100	1.000	10.000	kve/g
Lactic bacteria	-	-	-	kve/g
Yeasts	-	-	-	kve/g
Moulds	-	-	-	kve/g
Enterobacteriaceae	10	10	10	kve/g
Escherichia coli	10	10	10	kve/g
Staphylococcus aureus	10	10	10	kve/g
Salmonella spp.	abs/25g	abs/25g	abs/25g	
Listeria monocytogenes	abs/25g	abs/25g	abs/25g	
Campylobacter spp.	-	-	-	
Sulphite reducing anaerobes	100	1.000	1.000	kve/g



## 5. Storage conditions

Preservation temperature	0°C to +4°C
Temperature during transport	0°C to max +4°C
Minimal shelf life at time of delivery	42 days

## 6. Preparation advice

Chilled:  
As sandwich filling

## 7. Product dimension

Piece	
Length	230 mm
Width	220 mm
Height	120 mm
Weight (excl. packaging)	± 3,5 kg

## 8. Packaging

Packing mode	Vacuum packed
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### Primary packing

Packing type	Boiling film / boiling casing
Tare weight	25 g
Length	230 mm
Width	220 mm
Height	120 mm
Number per primary packing	1
Net weight per primary packing	± 3.500 g
Fixed / Variable weight	Variable weight

### Repacking

Packing type	Carton
Weight	413 g
Length	379 mm
Width	299 mm
Height	168 mm
Pieces per carton / crate	2
Net weight per carton / crate	± 7.000 g
Bruto weight per carton / crate	± 7.463 g

## 9. Palletizing

Description	-
Number of cartons / crates per layer	10
Number of layers per pallet	12
Number of cartons / crates extra	0
Number of cartons / crates per pallet	120
Pallet length	1.200 mm
Pallet width	1.000 mm
Pallet height	2.166 mm
Net weight pallet	± 840 kg
Bruto weight pallet	± 918 kg



## 10. Packing

In compliance with EC Regulation 1935/2004 and 10/2011 on materials and articles intended to come into contact with food.

## 11. GMO

The product does not contain GMO and is in accordance with the European regulations 1829/2003, 1830/2003 concerning GMO. Therefore no extra remark is mentioned.

## 12. Ionizing radiation

The product does not contain ingredients and has not been treated with ionizing radiation.

## 13. Allergens

Allergens	Present
Gluten	NO
Shellfish	NO
Egg	YES
Fish	NO
Peanuts	NO
Soy	NO
Milk	NO
Nuts	NO
Celery	NO
Mustard	NO
Sesame seeds	NO
Sulphites	NO
Lupin	NO
Molluscs	NO

**Cross contamination : see 2. Ingredients**

### LEDA

Gluten	NO
Wheat	NO
Rye	NO
Barley	NO
Shellfish and crustaceans	NO
Egg	YES
Fish	NO
Peanuts	NO
Peanut oil	NO
Soya protein	NO
Soya lecithin	NO
Milk protein	NO
Lactose	NO
Nuts	NO
Nut oil	NO
Celery	NO
Mustard	NO
Sesame seeds	NO
Sesame oil	NO
Sulphites	NO
Lupin	NO
Molluscs	NO
Cocoa	NO
Glutamate	NO
Chicken-Turkey	YES
Coriander	NO
Maize	NO
Legumes - Pulses	NO
Beef	YES
Pork	NO
Carrot	NO
Yeast	NO

#### 14. Pictures

