

Ingham Enterprises - Item Number: 5532500

Intrane

| Product No | 5532500 | | | |
|---|--|---|---|--|
| Product Name | FROZEN THIGH STRIPS BAG 1KGX5 CT | N - COUNTRY CRISP | | |
| Product Type | FURTHER PROCESSED FOOD SERVICE CHICKEN FORMED FULLY COOKED BAG | | | |
| BPCS Description | FZ ING STRIP C/CRISP 5X1KG | | | |
| APN | 9310037132850 | | | |
| GTIN | 09310037216390 | | | |
| Inner Pack Size | TARGET WEIGHT: 1Kg | | | |
| Outer Pack Size | 5 BAGS PER CARTON TARGET WEIGHT: 5Kg | | | |
| Country of Origin | Made in Australia from at least 75% Australian ingredients | | | |
| Ingredient Listing | Contains Wheat, Gluten, Soy, Egg, Milk. | | | |
| | Chicken (66%), Wheat Flour, Water, Veget: Mineral Salts (451, 508, 500, 450), Yeast A Wheat), Acidity Regulators (296, 330), Emt (100, 160c). | nd Yeast Extract, Maltodextrin, Hydrolyse | ed Vegetable Protein (Soy , Maize | e), Milk Powder, Soy Sauce (Soy, |
| | Although Great Care Has Been Taken To R | | May Remain. | |
| Product Claims | No Added Preservatives, No Artificial Colou | ırs, No Artificial Flavours | | |
| Weight/Size | UNIT DIMENSIONS | | | |
| | UNIT WEIGHT: APPROX. 31g | | | |
| | INNER CONFIGURATION: ADDROY 32 STDIPS DEP BAG | | | |
| | CONFIGURATION: APPROX. 32 STRIPS PER BAG TARGET WEIGHT: 1Kg | | | |
| | OUTER | | | |
| | CONFIGURATION: 5 BAGS PER CARTON | | | |
| | TARGET WEIGHT: 5Kg | | | |
| Microbiological Standard | PRODUCT CATEGORY: READY TO RE | HEAT VALUE ADDED (COOKED &CRU | IMBED) | |
| | | | | |
| | TOTAL PLATE COUNT - TARGET: 1 X 10 ⁴ cfu/g | | | |
| | E.COLI - TARGET: <10 cfu/g | | | |
| | E.OOLI - IAIGET. NO duly | | | |
| | COAGULASE POSITIVE STAPHYLOCOCCUS - TARGET: ≤100 cfu/g | | | |
| | | | | |
| | SALMONELLA - TARGET: ND in 25g | | | |
| | LISTERIA SPP - TARGET: ND in 25g | | | |
| | LISTERIASP - TARGET, ND III 209 | | | |
| | TOTAL COLIFORMS - TARGET: <10 cfu/g | | | |
| | | | | |
| | FREQUENCY AS PER GROUP MICROBIO | DLOGICAL MONITORING METHODS | | |
| Chemical Analysis | N/A | | | |
| | | | | |
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| | | | | |
| Nutritional Panel | Nutrition Information | | | |
| Nutritional Panel | Nutrition Information | | | |
| Nutritional Panel | Nutrition Information | Quantity Per Serving | %DI Per Serving* | Quantity Per 100g |
| Nutritional Panel | | Quantity Per Serving | %DI Per Serving* | Quantity Per 100g |
| Nutritional Panel | Energy (kJ) | 498 | 5.7 % | 804 |
| Nutritional Panel | Energy (kJ) Protein (g) | 498 8.9 | 5.7 % 17.9 % | 804 14.4 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) | 498 8.9 6.4 | 5.7 % 17.9 % 9.1 % | 804 14.4 10.3 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) | 498 8.9 6.4 2.0 | 5.7 % 17.9 % | 804 14.4 10.3 3.2 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) | 498 8.9 6.4 2.0 0.1 | 5.7 % 17.9 % 9.1 % | 804 14.4 10.3 3.2 0.1 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) | 498 8.9 6.4 2.0 0.1 2.0 | 5.7 % 17.9 % 9.1 % | 804 14.4 10.3 3.2 0.1 3.3 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) | 498 8.9 6.4 2.0 0.1 | 5.7 % 17.9 % 9.1 % | 804 14.4 10.3 3.2 0.1 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) | 498 8.9 6.4 2.0 0.1 2.0 | 5.7 % 17.9 % 9.1 % | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) | 498 8.9 6.4 2.0 0.1 2.0 2.3 | 5.7 % 17.9 % 9.1 % 8.3 % | 804 14.4 10.3 3.2 0.1 3.3 3.7 |
| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) Carbohydrates (g) | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 | 5.7 % 17.9 % 9.1 % 8.3 % | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 |
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| Nutritional Panel | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) Carbohydrates (g) - Sugar (g) Sodium (mg) All values specified above are averages. Nutritional Information is based on edible | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 0.6 463 portion only for Bone-In product and When | 5.7 % 17.9 % 9.1 % 8.3 % 2.1 % 0.7 % 20.1 % ole Birds. | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 LESS THAN 1.0 746 |
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| Use By Code | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) Carbohydrates (g) - Sugar (g) Sodium (mg) All values specified above are averages. Nutritional Information is based on edible Percentage daily intakes are based on ar (A366) Remove contents from pack. Cook from from | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 0.6 463 portion only for Bone-In product and When average adult diet of 8700kJ. Your daily ozen. This is a guide only. Appliance tem | 5.7 % 17.9 % 9.1 % 8.3 % 2.1 % 0.7 % 20.1 % peratures can vary. You may nee | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 LESS THAN 1.0 746 depending on your energy needs. |
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| Use By Code Consumer Cooking Carton Gross Weight | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) - Sugar (g) Sodium (mg) All values specified above are averages. Nutritional Information is based on edible *Percentage daily intakes are based on ar (A366) Remove contents from pack. Cook from from Conventional Oven - Preheat oven to 200° Conventional Oven - Preheat Oven to 200° Conventional Oven - Preheat Oven to 200° Cook Chick Chick Cook Chick Chic | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 0.6 463 portion only for Bone-In product and When average adult diet of 8700kJ. Your daily ozen. This is a guide only. Appliance tem °C. Place Chicken Strips on a lightly grease. | 5.7 % 17.9 % 9.1 % 8.3 % 2.1 % 0.7 % 20.1 % ole Birds. y intakes may be higher or lower or lower or lower as a sed oven tray and cook for approximate the second of the | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 LESS THAN 1.0 746 depending on your energy needs. d to adjust cooking times accordingly. oximately 18 minutes, turning once. |
| Use By Code Consumer Cooking Carton Gross Weight Pallet Quantity | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) - Sugar (g) Sodium (mg) All values specified above are averages. Nutritional Information is based on edible *Percentage daily intakes are based on ar (A366) Remove contents from pack. Cook from from Conventional Oven - Preheat oven to 200° Conventional Oven - Preheat Oven - | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 0.6 463 portion only for Bone-In product and When average adult diet of 8700kJ. Your daily ozen. This is a guide only. Appliance tem °C. Place Chicken Strips on a lightly grease. | 5.7 % 17.9 % 9.1 % 8.3 % 2.1 % 0.7 % 20.1 % ole Birds. y intakes may be higher or lower or lower or lower as a sed oven tray and cook for approximate the second of the | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 LESS THAN 1.0 746 depending on your energy needs. d to adjust cooking times accordingly. oximately 18 minutes, turning once. |
| Use By Code Consumer Cooking Carton Gross Weight Pallet Quantity Pallet Configuration | Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) - trans (g) - polyunsaturated (g) - monounsaturated (g) - Sugar (g) Sodium (mg) All values specified above are averages. Nutritional Information is based on edible *Percentage daily intakes are based on ar (A366) Remove contents from pack. Cook from from Conventional Oven - Preheat oven to 200° Con | 498 8.9 6.4 2.0 0.1 2.0 2.3 6.5 0.6 463 portion only for Bone-In product and When average adult diet of 8700kJ. Your daily ozen. This is a guide only. Appliance tem °C. Place Chicken Strips on a lightly grees. Place chicken strips on a lightly grease ken Strips for approximately 4-5 mins. | 5.7 % 17.9 % 9.1 % 8.3 % 2.1 % 0.7 % 20.1 % ole Birds. y intakes may be higher or lower or lower or lower as a sed oven tray and cook for approximate the second of the | 804 14.4 10.3 3.2 0.1 3.3 3.7 10.5 LESS THAN 1.0 746 depending on your energy needs. d to adjust cooking times accordingly. oximately 18 minutes, turning once. |
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