

Ingham Enterprises - Item Number: 5553800

Intrane

Product No	5553800				
Product Name	FROZEN BREAST BAG 1KGX5				
roduct Type		FURTHER PROCESSED FOOD SERVICE CHICKEN FORMED FULLY COOKED GLAZED CHARMARKED BAG			
PCS Description	FZ ING FLAME GRILLEDBRST 5X1KG				
PN	9310037143887				
TIN	09310037216857				
ner Pack Size	TARGET WEIGHT: 1Kg				
uter Pack Size	5 BAGS PER CARTON TARGET WEIGHT: 5Kg				
ountry of Origin	Made in Australia from at least 90% Australian ingredients				
gredient Listing	Contains Wheat, Gluten, Soy, M	filk. Egg.			
		egetable Oil, Salt, Soy Protein, Flavour (M able Protein, Egg Albumen, Herbs And Sp			
roduct Claims	No Added Preservatives, No Artificial Colours				
/eight/Size	UNIT DIMENSIONS UNIT WEIGHT: 85-90g INNER (SALES) CONFIGURATION: 12 BREASTS PER BAG				
-					
	TARGET WEIGHT: 1Kg <u>OUTER</u> CONFIGURATION: 5 BAGS PER CARTON (SALES) TARGET WEIGHT: 5Kg (SALES) 3Kg (DOWNGRADE)				
Microbiological Standard	PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COOKED &CRUMBED) TOTAL PLATE COUNT - TARGET: 1 X 10 ⁴ cfu/g				
					E.COLI - TARGET: <10 cfu/g
		COAGULASE POSITIVE STAPH	<u>YLOCOCCUS</u> - TARGET: ≤100 cfu/g		
	COAGULASE POSITIVE STAPH	-			
	SALMONELLA - TARGET: ND in	25g			
		25g			
	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in	25g 25g			
	SALMONELLA - TARGET: ND in	25g 25g			
	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET:	25g 25g <10 cfu/g	HODS		
nomiael Analysia	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I	25g 25g	HODS		
•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A	25g 25g <10 cfu/g	HODS		
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-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A	25g 25g <10 cfu/g	HODS %DI Per Serving*	Quantity Per 100g	
-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET		Quantity Per 100g 750	
-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET Quantity Per Serving	%DI Per Serving*		
-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g)	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 638	%DI Per Serving* 7.3 %	750	
-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g)	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 638 16.6 7.9	%DI Per Serving* 7.3 % 33.2 % 11.3 %	750 19.5 9.3	
•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g)	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET	%DI Per Serving* 7.3 % 33.2 % 11.3 % 9.9 %	750 19.5 9.3 2.8	
•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) Carbohydrates (g)	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET	%DI Per Serving* 7.3 % 33.2 % 11.3 % 9.9 % 1.2 %	750 19.5 9.3 2.8 4.4	
-	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) Carbohydrates (g) - Sugar (g)	25g 25g <10 cfu/g MICROBIOLOGICAL MONITORING MET	%DI Per Serving* 7.3 % 33.2 % 11.3 % 9.9 % 1.2 % 0.9 %	750 19.5 9.3 2.8 4.4 LESS THAN 1.0	
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hemical Analysis utritional Panel se By Code onsumer Cooking arton Gross Weight allet Quantity allet Configuration arton Dimension	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET: FREQUENCY AS PER GROUP I N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) Carbohydrates (g) - Sugar (g) Sodium (mg) All values specified above are at Nutritional Information is based at "Percentage daily intakes are bead (A366) Cooking Instructions: Remove co adjust cooking times accordingly. Oven - Preheat oven to 200°C. F Deep Fry - Preheat oil to 180°C. paper towelling. 5.492KG 72 Items: 12 Layers: 6	25g 25g 25g 210 cfu/g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 638 16.6 7.9 2.4 3.7 1.0 366 verages. on edible portion only for Bone-In product ased on an average adult diet of 8700kJ. Y Intents from pack. Cook from frozen. The f Place Flame Grill Breasts on a lightly greas Place a small quantity of Flame Grill Breast Place a small quantity of Flame Grill Breast Place a small quantity of Flame Grill Breast Place a small quantity of Flame Grill Breast	%DI Per Serving* 7.3 % 33.2 % 11.3 % 9.9 % 1.2 % 0.9 % 15.9 % and Whole Birds. Your daily intakes may be higher or loc ollowing is a guide only. Appliance te sed oven tray and cook for approxim	750 19.5 9.3 2.8 4.4 LESS THAN 1.0 431 wer depending on your energy needs. emperatures can vary. You may need to ately -20 - 25 minutes, turning once.	

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