

Ingham Enterprises - Item Number: 5561300

Notes         PROCENT BREAT MEDIA LUONE SINCE - TERMAND           PARCH Type         RURTINE REPORTSINCE SINCE SINCE AND REPORTS           PARCH Type         PROVIDER PROVIDER TO THE DATA SINCE SINCE SINCE AND REPORTS           PARCH TARGET AND REPORTSING SINCE	Product No	5561300			
PR2 Becrylon PR2 March 2010 PR2 March 201 PR	Product Name	FROZEN BREAST MEDALLION	NS 5X1KG - TERIYAKI		
PR2 Becrylon PR2 March 2010 PR2 March 201 PR	Product Type	FURTHER PROCESSED FOOD SERVICE CHICKEN FORMED BAG			
PM         Otioscopes/2           TNI         001000000007           TNI         0010000000000000000000000000000000000		FZ ING MEDALLION TERIYA 5X1KG			
This         001001227494           Marker Pack Size         5.6AGS FER CARTON TAGET WEIGHT ENG           uster Pack Size         5.6AGS FER CARTON TAGET WEIGHT ENG           gredient Listing         Contains Wheat, Olitan, Say, Mill, Searan, Mry Ba Pesent: Egg.           Obleker right, Say, Mill, Searan, Mry Ba Pesent: Egg.         Contains Wheat, Olitan, Say, Mill, Searan, Mry Ba Pesent: Egg.           Obleker right, Say, Mart, Nacer Ward, Will, Say, Sayah, Churdish Barod, Mohayi, Vegatable Proders (Cartic, Oran), Yacat Exand, Hydrogad, Will, Saids, Baron, Mohayi, Vegatable Proders (Cartic, Oran), Yacat Exand, Hydrogad, Will, Saids, Baron, Mill, Saids, Baron					
Image Pack Bias     IMAGET WEIGHT: Ng       DEAGS PECK CARTON TAPECT WEIGHT: Sig					
User Pack Size         EAGS PER CARTON TARGET VELOFT Sig.           outry of Origin gradient Listing         Chains Whee, Quarta, Say, Mily, Seame, May Be Present: Egg.           Chains Whee, Quarta, Say, Mily, Seame, May Be Present: Egg.         Chains Whee, Quarta, Say, Mily, Seame, May Be Present: Egg.           Chains Whee, Quarta, Whee, Say, Mily, Seame, May Be Present: Egg.         Chains Whee, Quarta, Say, Mily, Seame, May Be Present: Egg.           Vessel and Say Mark, Maata, Maria Space Mor Space Exact, Andrig Regulate (26), Nature Fances, Halian Cohon, Yeati Lincol, Neuri, Elanci, Hydroyest J.           Athough Oreat Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           Athough Oreat Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT UNEGHT: APPROVA. 35g           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Bores Fron This Product, Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Some Has Antonia Some May Remain           UNT WEIGHT ROW, Care Has Boan Taken To Kenovo Some Has Antonia Some May Remain           UNT WEIGHT ROW, Care Has Boan Take To Kenovo Some Has Antonia Some Has Antonia Some Has					
Samty of opin         Material from all tests NPA Autorialing registricts           gradient Listing         Constative Wines, Clutter, Sog, Mill, Seame, May Bersen: Edgs.           Chemist Wines, Clutter, Sog, Mill, Seame, May Bersen: Edgs.         Chemist Wines, Clutter, Sog, Mill, Seame, May Bersen: Edgs.           Chemist Wines, Clutter, Sog, Mill, Seame, May Bersen: Edgs.         Chemist Wines, Mill, Sog, Mill, March March, Spece And Spece Estract, Acataly Regulator (200), Natura Flavour, Nature Cabure (100, 1002), Emulations (2004)           Athough Great Care Hos Iblem Taken To Remove Berse From Tals Product, Some May Remain         Nature Mills Cabars. Na Milland Iblemous           Nature, Millaid Cabars. Na Milland Iblemous         Nature Millaid Cabars. Na Milland Iblemous           Winght Size         ULTY DMERSIONS           ULTY DMERSIONS         ULTY MILLIONS PERC. 200           ULTY DMERSIONS         ULTY TOWERSIONS           ULTY DMERSIONS         ULTY MILLIONS PERC. 200           ULTY DMERSIONS <td></td> <td colspan="4">·</td>		·			
Choken (6%), Vater, Flour, (Wheat, Say), Vegetable Ole (Boy, Searme, Carobi, Thickerner, (140, 1422, 112), Sat, Say, Sauce Powder (Cardain Wheat, Say), Sagar, Minrai Sata (211, 571, 451, 502), Mith. Sauch, Wheata, Powders (Saina, Davide, Cardain Wheat, Say), Sagar, Minrai Sata (211, 571, 451, 502), Mith. Sauch, Wheata, Powders (Saina, Davide, Cardain Wheat, Say), Sagar, Minrai Sata (211, 571, 451, 502), Mith. Sauch, Wheata, Powders (Saina, Davide, Cardain Mithaeta, Cardain, Sie Alfaber, Say, Mithaeta Flavoura, Euror, Andrey Regulater (20), Natura Flavour, Natural Caburs, 100, 1002, Emainters (41 41, 152 (Boy)).	country of Origin				
Wheat, Soy, Sugar, Minoral Sate (241, 641, 551, 300, Milk Solis, Starch, Moltana J, Sonach, Ornon, Yoast, Estrac, Hydrolysed, Vegetable Tylen, (Soy, Wheat, Malze), Spite And Spite Extinct, Acadity Regulator (202), Natural Plavaur, Natural Colours (100, 100c), Emulaties (4: 48), 322 (Soy)).           Interduct Claims         No. Attificial Colours, No. Additical Flavours         Natural Colours (100, 100c), Emulaties (4: 48), 322 (Soy)).           Interduct Claims         No. Attificial Colours, No. Additical Flavours         No. Attificial Colours, No. Additical Flavours           Wing (NSIS)         UNIT WEIGHT, PROX, 359         Execution (100, 100c), Emulaties (4: 48), 48, 48, 48, 48, 48, 48, 48, 48, 48, 48	ngredient Listing	Contains Wheat, Gluten, Soy,	Milk, Sesame. May Be Present: Egg.		
Product Clams       No.Artificial Favorus         Weight Size       UNIT MUCION APPROX. 36g UNIT WEIGHT. APPROX. 35g UNIT WEIGHT. THE DEALLIONS PER BAG TARGET WEIGHT. THE CONFIGURATION: 5 BAGS PER CATTON TARGET WEIGHT. THE SIG TARGET WEIGHT. THE SIG TARGET. TH		Wheat, Soy), Sugar, Mineral Sa Vegetable Protein (Soy, Wheat,	alts (341, 541, 451, 500), Milk Solids, Starc	h ( <b>Wheat</b> ), Vegetable Powders (Garli	ic, Onion), Yeast Extract, Hydrolysed
Weight/Size       UNIT_DIMENSIONS UNAGE CONFIGURATION: SPROX.30g UNAGE CONFIGURATION: SPROX.30g UNAGE CONFIGURATION: SPROX.30g UNAGE CONFIGURATION: SPROX.30g UNAGE CONFIGURATION: SPROX TO A SPROX TARGET VEIGHT.54g         Microbiological Standard       PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COOKED &CRUMBED) TOTAL PLATE COUNT - TARGET: 1 X 10 <sup>4</sup> duig COAQUILASE POSITIVE STARHOL COCCCUS - TARGET: s100 duig SALMONELLA - TARGET: ND in 25g TOTAL COLLEOBMS - TARGET: ND in 25g TOTAL COLLEO				ct, Some May Remain	
UNIT WEIGHT APPROX. 389         NUME         CONFIGURATION: APPROX.280 MEDALLIONS PER BAG TARGET WEIGHT. 1149         CUTEB         CONFIGURATION: 5 BAGS PER CARTON TARGET WEIGHT. 1549         TOTAL PLATE COUNT - TARGET. 1 X 10 <sup>4</sup> duig         ECOLIT - TARGET. 1 X 10 <sup>4</sup> duig         COAGULASE POSITIVE STAPHYLOCOCICULY - TARGET. 1 X 00 <sup>4</sup> duig         RECOUNCEX AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         hemical Analysis         NA         NA         NA         Nation Information         Inficition Information         Protein (g)       15.0         15.0       4.8 %         15.0       4.8 %         15.0       4.8 %         15.0       4.8 %         15.0       4.8 %         15.0       4.8 %         16.0       10.4         17.0       10.0         18.0 <t< td=""><td>roduct Claims</td><td>No Artificial Colours, No Artificia</td><td>I Flavours</td><td></td><td></td></t<>	roduct Claims	No Artificial Colours, No Artificia	I Flavours		
INSEE CONFIGURATION: APPROX. 28 MEDALLIONS PER BAG TARGET WEIGHT 1% UNITED CONFIGURATION: 5 BAGS PER CARTON TARGET WEIGHT 5% Republicities       TOTAL PERSON TARGET VIEL SAUCE CONFIGURATION: 5 BAGS PER CARTON TOTAL PLATE COUNT - TARGET: 1 X 10 <sup>4</sup> dug ECQL - TARGET: 10 <sup>4</sup> dug ERCUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         Hermitial Analysis       NA         INITION Information       Energy 6k)         Bags       101 PEr Serving       OLAPITY PERSON         Initial Conferonation       Energy 6k)       Bass Energy 6k)       Bass Energy 6k)         Protein (g)       10.4       12.9 %       13.4         - Sugar (g)       2.6       2.9 %       2.6         - Sugar (g)       2.6       2.9 %       2.6         - Sugar (g)       2.6       2.9 %       2.6         - At values specified above are averages. Nutrition Information	Weight/Size				
CONFIGURATION: APROX. 28 MEDALLIONS PER BAG TARGET WEIGHT: Kg OUTER       CONFIGURATION: APROX. 28 MEDALLIONS PER BAG TARGET WEIGHT: Kg         CONFIGURATION: S BAGS PER CARTON TARGET MEDIAT: SAUGET AT 10 <sup>4</sup> du/g       PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COCKED & CRUMBED)         TOTAL PLATE COUNT - TARGET: 1X 10 <sup>4</sup> du/g       ECOLI - TARGET: ND in 25g         ECOLID: TARGET: ND in 25g       ISTANDARY COCCCUS - TARGET: S100 du/g         SALMONELLA - TARGET: ND in 25g       TOTAL COLIFORMS - TARGET of du/g         PREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS       NA         "hurition Information       Protoin (g)       10.4         Intritional Panel       Nutrition Information       988         "hurition Information       10.4       14.9 %         "hurition Information (g)       13.1       12.9 %       3.1         "saturated (g)       13.0       4.8 %       15.0         "saturated (g)       15.0       5.9 %       9.9         M			3		
Autors       SAGE TWIGHT: Kg         CONFIGURATION: 5 BAGS PER CARTON TARGET WIGHT: Kg         Microbiological Standard       PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COOKED &CRUMBED)         TOTAL PLATE COUNT - TARGET: 1X 10 <sup>4</sup> chug E.COL - TARGET: 410 dug         ECOL - TARGET: ADD AUG         SAMMONELLA - TARGET: ND in 25g         ISTEN ASP: - TARGET: ND in 25g         TOTAL COLLEGARS: TARGET: ND in 25g         Total (0)       10 %         Readure Y AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         Total (0)       13.4         Total (1)       10.4         Feature (1)       33.1         Carbohydrates (0)       10.4         Total (1)       13.4         Sodium (ng)       620         Ad values specified above are averages.         Nutritional Reader (1)       50         Sodium (ng)       620         Ad values specified above are averages.					
OUTER       CONFIGURATION: 5 SAGS PER CARTON TARGET WEIGHT: SKG         Microbiological Standard       PRODUCT CATEGORY: READY TO REHEAT VALUE ADDED (COOKED & CRUMBED)         TOTAL PLATE COUNT: TARGET: 1X 10 <sup>4</sup> dwg       E.COLI - TARGET: 1X 10 <sup>4</sup> dwg         E.COLI - TARGET: ATGRET: 1X 10 <sup>4</sup> dwg       E.COLI - TARGET: 1X 10 <sup>4</sup> dwg         COASULASE POSITIVE STAPHYL OCOCCUS - TARGET: s100 dwg       SALMONELLA - TARGET: ND in 25g         LISTERIA SEP - TARGET: ND in 25g       TOTAL COLIFORMS - TARGET: AD dwg         PREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS       Mathematical Analysis         N/A       Mathematical (N)       B88         Protein (a)       13.4       20.8 %       13.4         Protein (a)       13.4       20.8 %       13.4         Part Total (a)       15.0       4.9 %       10.4         - saturated (a)       3.1       12.9 %       3.1         Carabityr per serving       2.9 %       2.6       3.5         Sodium (mg)       62.0       2.9 %       2.6         Sodium (mg)       62.0       7 %       62.0         Al vialues specified above are averages.       Nutritional Information is based on extra serving with weight or lower depending on your energy needs.       Proteinal on your energy needs.         Jate Sp Code       (AS8)       Color weight of					
CONFIGURATION: 5 SAGS PER CARTON TARGET WEIGHT: 5G         Nerobiological Standard         PRODUCT CATEGORY:         PRODUCT CATEGORY:         ECQL:       TARGET: 1X 10 <sup>4</sup> clug         ECQL:       TARGET: 1X 10 <sup>4</sup> clug         COAGULASE FOSITIVE STAPHY LOCOCCUS - TARGET: 100 clug         SALMONELLA:       TARGET: ND in 25g         LISTERIA SEP:       TARGET: ND in 25g         ITATA COLLEORMS:       TARGET: ND in 25g         PREQUENCY AS PER CROUP MICROBIOLOGICAL MONITORING METHODS       Mainteent Provide Colleorements         Protein (g)       10 4.       14.0 %.         Intritional Panel       NA       Base Protein (g)       10.4.         Energy (k)       666       10 %.       666         Protein (g)       13.4       12.0 %.       3.1.         Carobrightabe: (g)       15.0       4.8 %.       15.0         Socium (mg)       62.0       27 %.       3.1.         Socium (mg)       62.0       27 %.       3.1.         Values specific above are averages.       10 window initional memory or average solution only for Bonn-In product and Whole Birds.       Percentage daily initiase may be lighter or kover depending on your energy needs.         Values specific above are averages.       Socium (mg)       62.0       2.6					
TARGET WEIGHT 5Kg         Herobiological Standard         PRODUCT CATEGORY:         READY TO REHART VALUE ADDED (COOKED & CRUMBED)         IDTAL PLATE COUNT - TARGET: 1X 10 <sup>4</sup> du/g         E_COLI - TARGET: 410 du/g         SALMONELLA - TARGET: ND in 25g         LISTERIASPE - TARGET: A10 du/g         FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         "hemical Analysis         N/A         Vurition Information         "hemical Analysis         N/A         Saly (b,J)       868         10 4       149 %         10 50       13.4         FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         "hemical Analysis       N/A         N/A       26.8 %         10 50       4.8 %         10 50       4.8 %         10 4       14.9 %         10 50       4.8 %         10 4       15.0         - saturate (a)       3.1         Carbohydrates (a)       15.0         - Saturate (a)       15.0         - Saturate (a)       2.4         - Saturate (a)       15.0         - Saturate (a)       15.0         - Saturate (a)       15.0					
Iterobiological Standard       PRODUCT CATEGORY:       READY TO REHEAT VALUE ADDED (COOKED &CRUMBED)         IDTAL_PLATE_COUNT - TARGET: 1X 10 <sup>4</sup> du/g       E_COLI - TARGET: 1X 10 <sup>4</sup> du/g         E_COLI - TARGET: AD du/g       COAGULASE_POSITIVE STAPHYLOCOCCCUS - TARGET: s100 du/g         SALMONELLA - TARGET: ND in 25g       ISTERIASP2 - TARGET: ND in 25g         ISTERIASP2 - TARGET: AD Gu/g       FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         hemical Analysis       N/A         Vulritional Panel       Nutrition Information         Isteriot (g)       13.4         Fat, Total (g)       10.4         - saturated (g)       3.1         - saturated (g)       3.1         - Sugar(g)       2.6         - Sodium (mg)       620         - Additional formation is based on adbibe portion only for Bone-In product and Whole Birds.         - Writerian Information       59         - Sugar(g)       2.6         - Sodium (mg)       620         - Sugar(g)       2.6         - Sodium (mg)       620         - Al values specified above are wranges.         - Writerian Information is based on adbibe portion only for Bone-In product and Whole Birds.         - Wrecentage daily intakes are based on an average adult diet of 8700U. Your daiby intakes may be higher or lower depending on your en					
IOTAL_PLATE COUNT - TARGET: 1X 10 <sup>4</sup> du/g         E_COLI - TARGET: 410 du/g         COASULASE POSITIVE STAPHYLOCOCCUS - TARGET: s100 du/g         SAMONELLA - TARGET: ND in 25g         LISTERIA SPP - TARGET: ND in 25g         TOTAL_COLIFORMS - TARGET: s10 du/g         PREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         hemical Analysis         N/A         NUTITION Information         Information         Energy (Lu/)       868         Protein (g)       13.4         10.4       14.9 %         10.4       14.9 %         - saturated (g)       2.6         2.6       2.9 %       2.6         Sodium (mg)       620       5.9       2.6         Muitus bocohod before consumption. Remove contents from pack. Cook fro	licrobiological Standard				
E_CQLI - TARGET: <10 du/g      CQAGULASE POSITIVE STAPHYLOCOCCUS - TARGET: <100 du/g      SALMONELLA - TARGET: ND in 25g      LISTERIASPP - TARGET: ND in 25g      TOTAL COLIFORMS - TARGET: 10 du/g      REQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS  hemical Analysis      N/A      Nutritional Panel      Nutrition Information      Energy (kJ) 868      Protein (g) 13.4      Cash % 13.4      Energy (kJ) 868      Protein (g) 13.4      Cash % 14.5	J				
coacsULASE POSITIVE STAPHYLOCOCCUS - TARGET: s100 dwg         SALMONELLA - TARGET: ND in 25g         LISTERIA SEP: - TARGET: ND in 25g         TOTAL COLLEORMS - TARGET: 100 dwg         RECUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         hemical Analysis       NA         Unitional Panel       NA         Energy (kJ)       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         Fat, Total (g)       3.1       2.8 %       15.0         Solum (mg)       620       2.9 %       2.6         Solum (mg)       620       2.7 %       620         Mutitional Information is based on entilse portion only for Bone-In product and Whole Birds.       59       59         Autitional Information is based on entilse portion only for Bone-In product and Whole Birds.       59       59         Autitional Information is based on entilse portion only for Bone-In product and Whole Birds.       59       59         ansumer Cooking       Mait be cooked before consumption. Remove contents from pack. Cock from frozam. This is a guide only. Appliance temperatures can vary. You may tho adjust cooking times accordingly.       50         antor Gross Weight       5.835KG       5.835KG       5.835KG       5.		TOTAL PLATE COUNT - TARGET: 1 X 10 <sup>4</sup> cfu/g			
SALMONELLA - TARGET. ND in 25g         LISTERIA SPE - TARGET. ND in 25g         TOTAL COLLEORMS - TARGET. ND in 25g         PREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         hemical Analysis       N/A         utritional Panel       N/A         Protein (g)       13.4         Protein (g)       10.4         Fat, Total (g)       10.4         - saturated (g)       3.1         Carbohydrates (g)       2.6         - Solum (mg)       620         - Soluphi       59		E.COLI - TARGET: <10 cfu/g			
LISTERIA SPP - TARGET: ND in 25g         TOTAL COLLORMS - TARGET: <10 dwg		COAGULASE POSITIVE STAPHYLOCOCCUS - TARGET: ≤100 cfu/g			
LISTERIA SPP - TARGET: ND in 25g         TOTAL COLLORMS - TARGET: <10 cfu/g		COAGULASE POSITIVE STAP	<u>HYLOCOCCUS</u> - TARGET: ≤100 cfu/g		
IOTAL COLLFORMS - TARGET: <10 drug					
IDTAL COLLFORMS - TARGET: <10 du/g         FREQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         Chemical Analysis       N/A         Nutritional Panel       Mutrition Information         Quantity Per Serving       Quantity Per 100g         Energy (kJ)       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         -       saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       2.6       2.9 %       2.6       3.0         Sodium (mg)       6620       2.9 %       2.6       3.0         Outuritional Information is based on an averages       Nutritional Information is based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         Jse By Code       Colk       Conventional Oven - Preheat oven to 20°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turining once.         Donsumer Cooking       SaSIKG       Zarton Gross Weight       SaSIKG         2ated Onfiguration       SasiKG       Zarton Gross Medallions for approximately 4 - 5 minutes.         Termentional Height (187mm) Xubth (1165mm) XDeph (188mm) </td <td></td> <td></td> <td></td> <td></td> <td></td>					
REQUENCY AS PER GROUP MICROBIOLOGICAL MONITORING METHODS         Chemical Analysis       N/A         Nutritional Panel       Nutrition Information         Carbon (y)       868       10 %       668         Protein (g)       13.4       28.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       2.6       2.9 %       2.6         - Sugar (g)       2.6       2.9 %       2.6         Solid (mmg)       620       27 %       620         Moisture (g)       15.0       3.9       3.1         - Sugar (g)       2.6       2.9 %       2.6         Solid (mmg)       620       27 %       620         All values specified above are averages. Nutritional Information is based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. Nutritional functional to be consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.       Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, tuming once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.       Statistical (22 mm) × Modit (22 mm) × Depth (389mm)         Patl		SALMONELLA - TARGET: ND ir	n 25g		
Chemical Analysis         N/A           Sutritional Panel         Nutrition Information <ul></ul>		SALMONELLA - TARGET: ND ir	n 25g		
Chemical Analysis       N/A         Nutritional Panel       Nutrition Information         Quantity Per Serving       %DI Per Serving*       Quantity Per 100g         Energy (kJ)       866       10 %       668         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       16.0       4.8 %       15.0       2.6         Sodium (mg)       620       2.7 %       620       620         Moisture (g)       15.0       59       59       59         All values specified above are averages. Nutritional Information is based on ealble portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         Jace By Code       (A366)       Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         Station Officeration       Height (167mm) x Width (162mm) x Depth (389mm)       Eastrate Station Dimension       Height (152mm) x Width (162mm) x Depth (1889mm) <th></th> <th><u>SALMONELLA</u> - TARGET: ND in <u>LISTERIA SPP</u> - TARGET: ND in</th> <th>n 25g n 25g</th> <th></th> <th></th>		<u>SALMONELLA</u> - TARGET: ND in <u>LISTERIA SPP</u> - TARGET: ND in	n 25g n 25g		
Nutritional Panel       Nutrition Information         Quantity Per Serving       KDI Per Serving*       Quantity Per 100g         Energy (KJ)       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         -       saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0       50         Sodium (mg)       620       27 %       620       620         Moisture (g)       59       59       59       59         All values specified above are averages. Nutritional Information is based on eilbe portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         Jse By Code       (A366)       Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         Satist Configuration       Items: 12 Layers: 6         Zatron Dimension       Height (1152mm) x Width (128mm) x Depth (188mm)         Patlet Dimension       Height (1152mm) x Width (128mm) x Depth (188m		<u>SALMONELLA</u> - TARGET: ND ir <u>LISTERIA SPP</u> - TARGET: ND ir <u>TOTAL COLIFORMS</u> - TARGET	n 25g n 25g : <10 cfu/g		
Section in Normation       Quantity Per Serving       %DI Per Serving*       Quantity Per 100g         Energy (kJ)       868       10 %       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       3.1       12.9 %       3.1         Carbobydrates (g)       15.0       4.8 %       15.0         - Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700k.] Your daily intakes may be higher or lower depending on your energy needs.         Store By Code       (A366)       Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         Staton Dimension       Height (167mm) x Width (1282mm) x Depth (389mm)         Haltet Dimension       Height (1152mm) x Depth (1165mm)		<u>SALMONELLA</u> - TARGET: ND ir <u>LISTERIA SPP</u> - TARGET: ND ir <u>TOTAL COLIFORMS</u> - TARGET	n 25g n 25g : <10 cfu/g	HODS	
Energy (kJ)       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         -       saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         -       Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         ise By Code       (A366)           conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.       Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         starton Gross Weight       5.835KG	hemical Analysis	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP	n 25g n 25g : <10 cfu/g	HODS	
Energy (kJ)       868       10 %       868         Protoin (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         • saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         • Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         Ise By Code       (A366)           conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.          Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.          Starton Gross Weight       5.835KG          2.aton Dimension       Height (167mm) x Width (222mm) x Depth (389mm)          tatlet Dumension       Height (1152mm) x Width (1165mm) x Depth (1165mm) </th <th>•</th> <th>SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A</th> <th>n 25g n 25g : &lt;10 cfu/g</th> <th>HODS</th> <th></th>	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A	n 25g n 25g : <10 cfu/g	HODS	
Energy (kJ)       868       10 %       868         Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         - Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         'see By Code       (A366)           'consumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         'atron Gross Weight       5.835KG         allet Configuration       Items: 12 Layers: 6         atron Dimension       Height (152mm) x Width (1282mm) x Depth (1889mm)	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A	n 25g n 25g : <10 cfu/g	HODS	
Protein (g)       13.4       26.8 %       13.4         Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         - Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)       -         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dime	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A	n 25g n 25g : <10 cfu/g • MICROBIOLOGICAL MONITORING MET		Quantity Per 100g
Fat, Total (g)       10.4       14.9 %       10.4         - saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         - Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages.       Nutritional Information is based on edible portion only for Bone-In product and Whole Birds.       *Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)           onsumer Cooking       Waits be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.          Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.          Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.          allet Quantity       72           allet Quantity       72           allet Dimension       Height (167mm) x Width (1292mm) x Depth (389mm)		SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information	n 25g n 25g : <10 cfu/g P MICROBIOLOGICAL MONITORING MET Quantity Per Serving	%DI Per Serving*	
- saturated (g)       3.1       12.9 %       3.1         Carbohydrates (g)       15.0       4.8 %       15.0         - Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       30       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. *Percentage daily intakes are based on an average adult diet of 8700k.J. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         altet Quantity       72         altet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (1292mm) x Depth (389mm)         altet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)		SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ)	n 25g n 25g : <10 cfu/g P MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868	%DI Per Serving* 10 %	868
Carbohydrates (g)       15.0       4.8 %       15.0         · Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       39       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds.       *Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (1152mm) x Width (1282mm) x Depth (185mm)         allet Dimension       Height (1152mm) x Depth (1165mm)		SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g)	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4	%DI Per Serving* 10 % 26.8 %	868 13.4
- Sugar (g)       2.6       2.9 %       2.6         Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         72         allet Quantity         72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)		SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g)	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4	%DI Per Serving* 10 % 26.8 %	868 13.4
Sodium (mg)       620       27 %       620         Moisture (g)       59       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage dally intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         see By Code       (A366)         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         Height (1152mm) x Width (1165mm) x Depth (1165mm)		SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g)	n 25g n 25g * <10 cfu/g * MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4	%DI Per Serving*           10 %         26.8 %           14.9 %         10.9 %	868 13.4 10.4
Moisture (g)       59       59         All values specified above are averages. Nutritional Information is based on elible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)         onsumer Cooking       (A366)         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (1292mm) x Depth (389mm)         Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g)	n 25g n 25g MICROBIOLOGICAL MONITORING MET MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %	868 13.4 10.4 3.1
Moisture (g)       59       59         All values specified above are averages. Nutritional Information is based on edible portion only for Bone-In product and Whole Birds. "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         ise By Code       (A366)         consumer Cooking       (A366)         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         atlet Quantity       72         atlet Configuration       Items: 12 Layers: 6         tarton Dimension       Height (1167mm) x Width (1292mm) x Depth (389mm)         atlet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) Carbohydrates (g)	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %	868 13.4 10.4 3.1 15.0
All values specified above are averages.         Nutritional Information is based on edible portion only for Bone-In product and Whole Birds.         "Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         se By Code       (A366)         onsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         Allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA - TARGET: ND in LISTERIA SPP - TARGET: ND in TOTAL COLIFORMS - TARGET FREQUENCY AS PER GROUP N/A Nutrition Information Energy (kJ) Protein (g) Fat, Total (g) - saturated (g) Carbohydrates (g) - Sugar (g)	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %	868           13.4           10.4           3.1           15.0           2.6
Nutritional Information is based on edible portion only for Bone-In product and Whole Birds.         *Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         ise By Code       (A366)         isonsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         atton Gross Weight       5.835KG         allet Quantity       72         atlet Configuration       Items: 12 Layers: 6         aron Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %	868           13.4           10.4           3.1           15.0           2.6           620
*Percentage daily intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.         Ise By Code       (A366)         tonsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         starton Gross Weight       5.835KG         rallet Quantity       72         vallet Configuration       Items: 12 Layers: 6         starton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         vallet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %	868           13.4           10.4           3.1           15.0           2.6           620
ise By Code       (A366)         isonsumer Cooking       Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         carton Gross Weight       5.835KG         tallet Quantity       72         ration Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP         N/A         Nutrition Information         Energy (kJ)         Protein (g)         Fat, Total (g)         - saturated (g)         Carbohydrates (g)         - Sugar (g)         Sodium (mg)         Moisture (g)         All values specified above are	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages.	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %	868           13.4           10.4           3.1           15.0           2.6           620
Must be cooked before consumption. Remove contents from pack. Cook from frozen. This is a guide only. Appliance temperatures can vary. You may to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         starton Gross Weight       5.835KG         allet Quantity       72         ration Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         Height (1152mm) x Width (1165mm) x Depth (1165mm)	•	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g MICROBIOLOGICAL MONITORING MET MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages. d on edible portion only for Bone-In product	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.	868           13.4           10.4           3.1           15.0           2.6           620           59
to adjust cooking times accordingly.         Conventional Oven - Preheat oven to 220°C. Place Chicken Breast Medallions on a lightly greased oven tray and cook for approximately 20 minutes, turning once.         Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	utritional Panel	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g MICROBIOLOGICAL MONITORING MET MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages. d on edible portion only for Bone-In product	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.	868           13.4           10.4           3.1           15.0           2.6           620           59
arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	utritional Panel	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g 2 <10 cfu/g 2 MICROBIOLOGICAL MONITORING MET	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.           /our daily intakes may be higher or lo	868           13.4           10.4           3.1           15.0           2.6           620           59
turning once.       Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	utritional Panel se By Code	SALMONELLA - TARGET: ND in         LISTERIA SPP - TARGET: ND in         TOTAL COLIFORMS - TARGET         FREQUENCY AS PER GROUP         N/A         Nutrition Information         Energy (kJ)         Protein (g)         Fat, Total (g)         - Sugar (g)         Sodium (mg)         Moisture (g)         All values specified above are invitritional Information is based         *Percentage daily intakes are to         (A366)	A 25g A 25g A 25g MICROBIOLOGICAL MONITORING MET A MICROBIOLOGICAL MONITORING A MICROBIOLOGICAL MONITORING MET A MICROBIOLOGICAL MONITOR	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.           /our daily intakes may be higher or lo	868           13.4           10.4           3.1           15.0           2.6           620           59
turning once.       Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         sarton Gross Weight       5.835KG         sallet Quantity       72         sallet Configuration       Items: 12 Layers: 6         sarton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	lutritional Panel	SALMONELLA - TARGET: ND in         LISTERIA SPP - TARGET: ND in         TOTAL COLIFORMS - TARGET         FREQUENCY AS PER GROUP         N/A         Nutrition Information         Energy (kJ)         Protein (g)         Fat, Total (g)         - Sugar (g)         Sodium (mg)         Moisture (g)         All values specified above are invitritional Information is based         *Percentage daily intakes are to         (A366)	A 25g A 25g A 25g MICROBIOLOGICAL MONITORING MET A MICROBIOLOGICAL MONITORING A MICROBIOLOGICAL MONITORING MET A MICROBIOLOGICAL MONITOR	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.           /our daily intakes may be higher or lo	868           13.4           10.4           3.1           15.0           2.6           620           59
Deep Fry - Preheat Oil to 180°C. Cook a small amount of Chicken Breast Medallions for approximately 4 - 5 minutes.         arton Gross Weight       5.835KG         allet Quantity       72         allet Configuration       Items: 12 Layers: 6         arton Dimension       Height (167mm) x Width (292mm) x Depth (389mm)         allet Dimension       Height (1152mm) x Width (1165mm) x Depth (1165mm)	utritional Panel se By Code	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information	n 25g n 25g 3 <10 cfu/g 9 MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages. d on edible portion only for Bone-In product based on an average adult diet of 8700kJ. Y ption. Remove contents from pack. Cook to gly.	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.           /our daily intakes may be higher or lo           from frozen. This is a guide only. App	868         13.4           10.4         3.1           15.0         2.6           620         59
arton Gross Weight     5.835KG       allet Quantity     72       allet Configuration     Items: 12 Layers: 6       arton Dimension     Height (167mm) x Width (292mm) x Depth (389mm)       allet Dimension     Height (1152mm) x Width (1165mm) x Depth (1165mm)	utritional Panel	SALMONELLA       - TARGET: ND in         LISTERIA SPP       - TARGET: ND in         TOTAL COLIFORMS       - TARGET         FREQUENCY AS PER GROUP       N/A         Nutrition Information       -         Energy (kJ)       -         Protein (g)       -         Fat, Total (g)       -         -       saturated (g)         Carbohydrates (g)       -         -       Sugar (g)         Sodium (mg)       Moisture (g)         All values specified above are the Nutritional Information is based the "Percentage daily intakes are the "Percentage daily intakes are the structure of the	n 25g n 25g 3 <10 cfu/g 9 MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages. d on edible portion only for Bone-In product based on an average adult diet of 8700kJ. Y ption. Remove contents from pack. Cook to gly.	%DI Per Serving*           10 %           26.8 %           14.9 %           12.9 %           4.8 %           2.9 %           27 %           and Whole Birds.           /our daily intakes may be higher or lo           from frozen. This is a guide only. App	868         13.4           10.4         3.1           15.0         2.6           620         59
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Pallet Quantity     72       Pallet Configuration     Items: 12 Layers: 6       Carton Dimension     Height (167mm) x Width (292mm) x Depth (389mm)       Pallet Dimension     Height (1152mm) x Width (1165mm) x Depth (1165mm)	lutritional Panel	SALMONELLA - TARGET: ND in         LISTERIA SPP - TARGET: ND in         TOTAL COLIFORMS - TARGET         FREQUENCY AS PER GROUP         N/A         Nutrition Information         Energy (kJ)         Protein (g)         Fat, Total (g)         - Sugar (g)         Sodium (mg)         Moisture (g)         All values specified above are to         *Percentage daily intakes are to         (A366)         Must be cooked before consumplies according         Conventional Oven - Preheat of turning once.	A 25g A 25g A 25g MICROBIOLOGICAL MONITORING MET A MICROBIOLOGICAL MONITORING A	%DI Per Serving*         10 %         26.8 %         14.9 %         12.9 %         4.8 %         2.9 %         27 %         and Whole Birds.         /our daily intakes may be higher or low         from frozen. This is a guide only. App         llions on a lightly greased oven tray and set	868         13.4         10.4         3.1         15.0         2.6         620         59         ower depending on your energy needs.         uliance temperatures can vary. You may         and cook for approximately 20 minutes
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	Ise By Code Sonsumer Cooking Sarton Gross Weight Pallet Quantity Pallet Configuration	SALMONELLA - TARGET: ND in         LISTERIA SPP - TARGET: ND in         TOTAL COLIFORMS - TARGET         FREQUENCY AS PER GROUP         N/A         Nutrition Information         Energy (kJ)         Protein (g)         Fat, Total (g)         - saturated (g)         Carbohydrates (g)         - Sugar (g)         Sodium (mg)         Moisture (g)         All values specified above are invertiged aily intakes are for the encoded before consumption adjust cooking times according to adjust cooking times according turning once.         Deep Fry - Preheat Oil to 180°C         5.835KG         72         Items: 12 Layers: 6	n 25g n 25g MICROBIOLOGICAL MONITORING MET Quantity Per Serving 868 13.4 10.4 3.1 15.0 2.6 620 59 averages. d on edible portion only for Bone-In product based on an average adult diet of 8700kJ. \ ption. Remove contents from pack. Cook f rgly. ption. Remove contents from pack. Cook f rgly.	%DI Per Serving*         10 %         26.8 %         14.9 %         12.9 %         4.8 %         2.9 %         27 %         and Whole Birds.         /our daily intakes may be higher or low         from frozen. This is a guide only. App         llions on a lightly greased oven tray and set	868         13.4         10.4         3.1         15.0         2.6         620         59         ower depending on your energy needs.         uliance temperatures can vary. You may         and cook for approximately 20 minutes
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