

Specification

Ichiban Tatsuta Age 0,9 kg/30pcs



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Your silent partner in famous food

According to the best of our knowledge, the data in this product specification are correct at the time of issue.
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





Ichiban Tatsuta Age 0,9 kg/30pcs

Description: A chicken bite battered in tempura with a taste of garlic and ginger. Authentic Japanese recipe.

Declaration for labeling: as ingredients

Use: Use as appetizer or side dish, or as an ingredient in your meal.

Characteristics:

Appearance:	naturally fibrous, crispy coating
Colour:	yellow brown
Aroma / smell:	typical fried chicken
Taste:	soy sauce taste

Ingredients: chicken meat (81%), potato starch, marinade (soy sauce (water, SOY beans, WHEAT, salt, alcohol), broth (sugar, salt, tapioca starch, flavouring, thickener (E414), sunflower oil), garlic, ginger, sweet rice wine (water, glucose, glucose syrup, rice, alcohol), salt), palm oil

Ingredients are listed according to legislation EC 1169/2011

Packaging:

Type:	bag	box
Material:	LLDPE	carton
Net weight:		0,9 kg
Package weight:	12,6 g	190 g
Size:	241x356 mm	230x175x80 mm
Number on pallet:		

PP = polypropylene, PE = polyethylene, LLDPE = linear low density polyethylene

Storage and shelf life: Keep deep frozen (<-18°C), dark and dry. 24 months after production. Do not refreeze after defrosting.



Product name:	Ichiban Tatsuta Age 0,9 kg/30pcs
Product number:	134215
Intrastat code:	16023219

Components:	Ingredient	Origin
	chicken meat	Thailand
	potato starch	Denmark, Germany, Netherlands
	marinade	Thailand, Vietnam
	palm oil (for frying)	Thailand

Country of manufacturing:	Thailand
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Nutritional data:	g per 100 g
Energy (kJ)	1032
Energy (kcal)	247
Fat	14,7
of which saturated	4,6
Carbohydrates	13,4
of which sugars	0,5
Fiber	
Protein	15,3
Salt (as 2.5 x Na ⁺)	1,00
Sodium	0,4

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Vegetarian	<input type="checkbox"/>		
	Lacto vegetarian	<input type="checkbox"/>		
	Ovo vegetarian	<input type="checkbox"/>		
	Vegan	<input type="checkbox"/>		



Allergens:

	used as ingredient	used on same production line	used in same production plant	cross-contact possible
Cereals containing gluten				
Wheat	yes			
Rye	no	no	no	
Barley	no	no	no	
Oats	no	no	no	
Spelt	no	no	no	
Khorasan wheat	no	no	no	
Crustaceans	no	no	no	
Eggs	no	yes	yes	no
Fish	no	no	no	
Peanuts	no	no	no	
Soybeans	yes			
Milk (incl. lactose)	no	yes	yes	no
(Tree) nuts	no	no	no	
Almond				
Hazelnut				
Walnuts				
Cashews				
Pecan nuts				
Brazil nuts				
Pistachio nuts				
Macadamia nuts				
Celery	no	no	yes	no
Mustard	no	no	no	
Sesame seeds	no	yes	yes	no
Sulphur dioxide & sulphites (E220-E228)	no	no	no	
Lupine	no	no	no	
Molluscs	no	no	yes	no



Microbiological information:	micro organism	target	unit	method
	Total plate count	$\leq 1 \times 10^4$	cfu/g	AOAC 990.12
	Yeasts			
	Moulds			
	Enterobacteriaceae			
	Lactobacillus			
	E. coli	< 10	cfu/g	AOAC 991.14
	Bacillus cereus			
	Staphylococcus aureus	< 10	cfu/g	AOAC 2003.11
	Salmonella	not detected	in 25g	VIDAS UP Salmonella
	<i>others:</i>			
	coliform	≤ 100	cfu/g	AOAC 991.14
	Listeria monocytogenes	not detected	in 25g	VIDAS UP Listeria

Physical information:	parameter	result	unit	method
	Ash			
	Moisture content			
	pH			
	particle size			
	<i>other:</i>			

Chemical information:	contaminant	result	legal limit*
	lead		
	mercury		
	cadmium		
	zinc		
	aflatoxins		
	DON		
	PAH's		
	ochratoxine A		
	fumonisine		

*results need to be under the maximum levels stated in Commission Regulation 1881/2006 for foodstuffs and 231/2012 for food additives

Foreign body control:				location in process
	filter		mesh	
	sieve		mm	
	metal detection:			after freezing
	ferrous	1,5	mm	
	non-ferrous	2,0	mm	
	stainless steel	2,5	mm	
	magnet		gauss	



Food safety and legislations:	This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
	This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
	This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
	This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
	This product is free from illegal colours and dye conform breefing EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
	The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
	The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input checked="" type="checkbox"/>

Batch code:	example	NOYYXXX
	explanation	NO = plant number YY = Thai year XXX = Julian date

Documents attached:	
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This specification is provided by:	
name	B. Top
position held	Quality Assurance Assistant
date	29-10-2018
version number	2.0
signature	