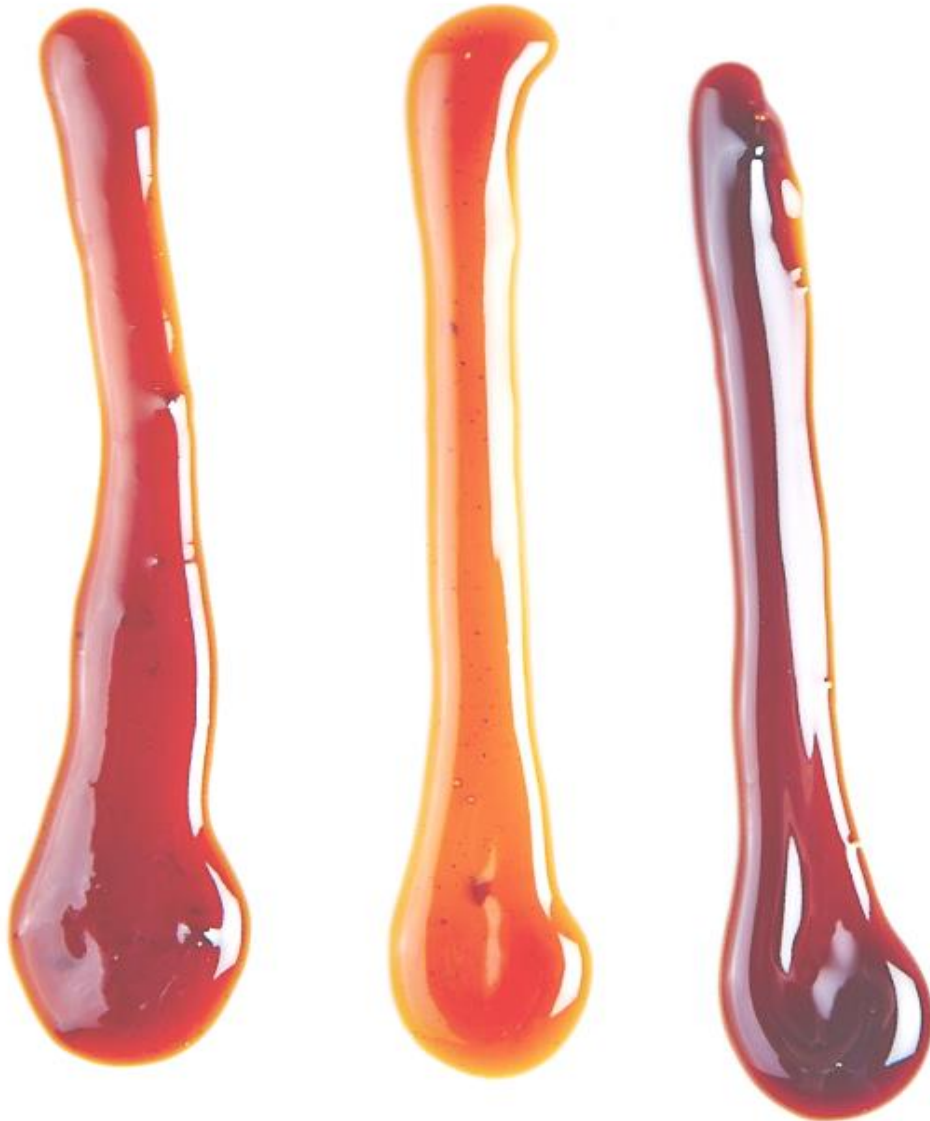




## Specification

### Roasted Peking Duck (12pk=7,5kg)



#### **Yama Products B.V.**

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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.



## Roasted Peking Duck (12pk=7,5kg)

Description:	Two halve boneless ducks, skin on, fully cooked.		
Declaration for labeling:	as ingredients		
Use:	Heat in the oven for 30-35 minutes until the product is fully heated. For a fan oven set temperature to 180°C, for a gas oven set on 6.		
Characteristics:	Appearance:	boneless half duck	
	Colour:	roast brown in colour	
	Aroma / smell:	natural aroma of roasted seasoned crispy duck	
	Taste:	characteristic taste of roasted crispy duck	
Ingredients:	duck, seasoning (salt, sugar, star aniseed powder, white pepper, cinnamon powder, clove powder, garlic powder, dried ginger powder), spraying solution (water, vinegar, maltose)		
	Ingredients are listed according to legislation EC 1169/2011		
Packaging:	Type:	bag	box
	Material:	nylon/LDPE	carton
	Net weight:	580-650 g	7,5 kg
	Package weight:	10 g	
	Size:	300x200 mm	340x280x200 mm
	Number on pallet:		
	PP = polypropylene, PE = polyethylene, LLDPE = lineair low density polyethylene		
Storage and shelf life:	Store frozen (<-18°C), 24 months after production. Don't refreeze after thawing. Use thawed product as soon as possible.		



Product name:	Roasted Peking Duck (12pk=7,5kg)
Product number:	134118
Intrastat code:	02074510

Components:	Ingredient	Origin
	duck	China
	seasoning	China
	spraying solution	China

Country of manufacturing:	China
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Nutritional data:	g per 100 g
Energy (kJ)	829
Energy (kcal)	198
Fat	8,2
of which saturated	1,5
Carbohydrates	1,2
of which sugars	0,580
Fiber	< 0,01
Protein	29,7
Salt (as 2.5 x Na <sup>+</sup> )	1,255
Sodium	0,502

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	no	no	no	no
Wheat				
Rye				
Barley				
Oats				
Spelt				
Khorasan wheat				
Crustaceans	no	no	no	no
Eggs	no	no	no	no
Fish	no	no	no	no
Peanuts	no	no	yes	no
Soybeans	no	no	yes	no
Milk (incl. lactose)	no	no	no	no
(Tree) nuts	no	no	yes	no
Almond				
Hazelnut				
Walnuts				
Cashews				
Pecan nuts				
Brazil nuts				
Pistachio nuts				
Macadamia nuts				
Celery	no	no	yes	no
Mustard	no	no	yes	no
Sesame seeds	no	no	yes	no
Sulphur dioxide & sulphites (E220-E228)	no	no	no	no
Lupine	no	no	no	no
Molluscs	no	no	no	no



Microbiological information:	micro organism	target	unit	method
	Total plate count	< 1,000	cfu/g	SN 0168-92
	Yeasts			
	Moulds			
	Enterobacteriaceae	< 10	cfu/g	SN 0169-92
	Lactobacillus			
	E. coli	not detected		SN 0169-92
	Bacillus cereus			
	Staphylococcus aureus	< 10	cfu/g	SN 0172-92
	Salmonella	not detected in 25g		SN 0170-92
	<i>others:</i>			
	Listeria	not detected in 25g		SN/T 0184.1-2005
	Campylobacter	not detected in 25g		SN 0175-92

Physical information:	parameter	result	unit	method
	Ash	4,3	%	
	Moisture content	56,6	%	
	pH			
	particle size			
	<i>other:</i>			
	salt (NaCl)	0,83	%	recipe

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:			
	ferrous	1,5	mm	
	non-ferrous	2,0	mm	
	stainless steel	2,0	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"/>
	This flavouring does not contain any substances having given maximum levels according to annex III of the Flavouring Regulation EC 1334/2008 (based on calculated maximum levels).	<input type="checkbox"/>

Batch code:	example	R 1360
	explanation	R is for the production location, the numbers are the production code according to the format YDDD. So in this case the production date is December 26th 2011.

Documents attached:	
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This specification is provided by:	
name	B. Top
position held	Quality Assurance Assistant
date	28-12-2017
version number	1.0
signature	