

# BARBECUE CHICKEN WINGS





|                     |  |
|---------------------|--|
| Product Description | Marinated chicken wings, with a barbecue taste, pre-cooked and quick frozen. |
|---------------------|--|

|             |  |
|-------------|--|
| Ingredients | Chicken wings (80%), marinade (20%) (water, vinegar, starch, sugar, maltodextrin, salt, spices, flavourings, tomato powder, smoke flavouring, chili powder, garlic powder, acidity regulator: citric acid, yeast extracts, caramelized sugar, malt vinegar powder. |
|-------------|--|

| Article number | Bags or poly  |   |               | Outercases        |  |               |
|----------------|---------------|---|---------------|-------------------|--|---------------|
|                | Net weight(g) | Dimensions (mm)<br>width (w) x height (h) | Ean code      | Net weight (kg)   | Dimensions (mm)<br>length (l) x width (w) x height (h) | Ean code      |
| 623000         | 1000          | W 270 x h 310                             | 3256830008205 | 5 x 1.000 = 5.000 | - 398 x w 262 x h 141                                  | 3256830008212 |

| Packaging Information | Pallets               |                  |                            |                 |                   |                     |
|-----------------------|-----------------------|------------------|----------------------------|-----------------|-------------------|---------------------|
|                       | Outer cases per layer | Number of layers | Number of cases per pallet | Net weight (kg) | Gross weight (kg) | Dimensions (cm)     |
|                       | 9                     | 13               | 117                        | 585             | 605               | Euro (120x80) x 198 |

| Cooking directions* | Deep fry          |  | 175°C | 3 - 3,5 minutes | Fry frozen chicken wings at 175°C for 3 - 3,5 minutes, until crisp and golden brown  |
|---------------------|-------------------|---|-------|-----------------|--|
|                     | Fan Assisted Oven |  | 200°C | 15 minutes      | Preheat oven to 200°C. Place frozen chicken wings on an ungreased baking sheet (with a baking paper) or grill rack. Bake for 15 minutes or until crisp and golden. |

\* For best results, cook from frozen state using recommended time and temperature. Do not overcook. When cooking small amounts, reduce cooking time.

|   |                    |     |  |                         |          |
|---|--------------------|-----|--|-------------------------|----------|
| Nutritional values<br>(per 100g per sold product) | Energy (kJ)        | 897 | Microbiological<br>Information<br>(Limit in CFU/g) * | Total plate count:      | 100000/g |
|   | Energy (Kcal)      | 215 |  | E-coli:                 | 100/g    |
|   | Fat (g)            | 13  |  | Staphylococcus aureus:  | 1000/g   |
|   | Saturates(g)       | 3.6 |  | Salmonella:             | 0/g      |
|   | Carbohydrates (g)  | 2   |  | Listeria monocytogenes: | 100/g    |
|   | Sugar (g)          | 0.5 |  |                         |          |
|   | Fibres g)          | 1   |  |                         |          |
|   | Proteins total (g) | 22  |  |                         |          |
|   | Salt (g)           | 0.7 |  |                         |          |

|                                 |            |           |
|---------------------------------|------------|-----------|
| Storage conditions / shelf life | *** - 18°C | 12 months |
|---------------------------------|------------|-----------|

Number of pieces per kg: 26-40

| Allergen  | Present in product | Possible cross contamination |
|---|--------------------|------------------------------|
| Celery and products thereof   | -                  | -                            |
| Cereals containing gluten and products thereof  | -                  | -                            |
| Crustaceans and products thereof  | -                  | -                            |
| Eggs and products thereof   | -                  | -                            |
| Fish and products thereof   | -                  | -                            |
| Lupin and products thereof  | -                  | -                            |
| Milk and products thereof (including lactose)   | -                  | -                            |
| Molluscs and products thereof   | -                  | -                            |
| Mustard and products thereof  | -                  | -                            |
| Nuts and products thereof   | -                  | -                            |
| Peanuts and products thereof  | -                  | -                            |
| Sesame seeds and products thereof   | -                  | -                            |
| Soybeans and products thereof   | -                  | -                            |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> . | -                  | -                            |