



## **CHICKEN NUGGETS WITH ARTCHOKES AND POTATOES**

## EN

### **DATA SHEET**

NAME Chicken Nuggets with Artchokes and Potatoes

**NET WEIGHT** 280 gr.

STORAGE at room temperature in a cool and dry place SHELF-LIFE

12 months

MIN SHEL-LIFE FROM DELIVERY DATE

10 months

TRANSPORT CONDITION

temperature beetween 0°C and 25°C

STORAGE AFTER OPENING

keep refrigered and consume within 48h

**INGREDIENTS** 

(in **BOLD** allergens)

chicken breast 37%, bèchamel (water, butter (MILK), WHEAT fluor, broth (CELERY), salt), artichokes 15%, potatoes 14%, extra virgin olive oil, water, white wine (SULFITES), onion, aromatic herbs, spices, aromas.

### **PREPARATION METHODS**

MICROWAVE

Pierce the protective film and heat in microwave oven for 90/120 seconds at power of 750/900 Watt (medium-high), time may vary depending on oven model.

**SKILLED** 

Trasfer tray contents into a skillet and heat at low flame for 2/3 minutes, stirring carefully and serve.

## Nutrition Facts referred to 100 gr. of product

<b>Energy Value</b> Kcal kJoule	111 464
Carbohydrate	<b>5.40</b> g
sugar	0.70 g
Protein	<b>11.00</b> g
Fat	<b>4.80</b> g
satured fat	2.30 g
Fibers	1.00 g
Salt	0.60 g

#### **GENERAL INFORMATION**

PRODUCTION PLANT	Via Val di Foro 94/D, 66010 Villamagna (CH)
MANUFACTURER NAME	Dama 2 S.r.l.
FACTORY CODE	IT B6799 CE
PACKAGING	polypropylene tray 129 x 173 x 35 mm, cardboard pack
BATCH / LOT	example 18/231 reference year / progressive year example 18/010W reference year / progressive week of the year
EXPIRY DATE	example 15/10/2018 day / month / year
EAN / COD	8052783629512 / 10701

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ALLERGENS	INTERNATIONAL ADDED ALLERGENS		CARRY OVER / CROSS-CONTAMINATION			
ALLERGENS	YES/NO	NAME	FUNCTION	YES/NO	NAME	FUNCTION
Cereals containing gluten and products thereof	YES	WHEAT	INGREDIENTS	YES	WHEAT	INGREDIENTS
Crustaceans and products thereof	NO			NO		
Eggs and products thereof	NO			NO		
Fish and products thereof	NO			NO		
Peanuts and products thereof	NO			NO		
Soybeans and products thereof	NO			NO		
Milk and dairy products (including lactose)	YES	CHEESE / MILK	INGREDIENTS	YES	CHEESE / MILK	INGREDIENTS
Nuts and nut products (e.g. walnuts, hazelnuts, pistachios, almonds, pecans, Brazil nuts, cashew nuts, etc.)	NO			NO		
Sesame seeds and products thereof	NO			NO		
Sulphite at concentrations of at least 10 mg/kg	YES	WHITE WINE	INGREDIENTS	YES	WHITE WINE	INGREDIENTS
Celery and products thereof	YES	CELERY	INGREDIENTS	YES	CELERY	INGREDIENTS
Mustard and products thereof	NO			NO		
Lupin and products thereof	NO			NO		
Molluscs and products thereof	NO			NO		

#### **MICROBIOLOGICAL CHARACTERISTICS**

PARAMETERS	METHOD	MEASURED CONCENTRATION	UNIT OF MEASURE
TOTAL BACTERIAL COUNT	ISO 4833:2003	<10	ufc/g
TOTAL COLIFORMS	ISO 4832:2006	<10	ufc/g
E.COLI	ISO 16649-2:2001	<10	ufc/g
STAPHYLOCOCCUS AUREUS	NF V 08-057-1 2004	<10	ufc/g
YEASTS	NF V 08-059 2002	<10	ufc/g
MOULDS	NF V 08-059 2002	<10	ufc/g
SALMONELLAS	ISO 6579:2002/Cor. 1:2004	absent in 25 gr.	absent / present on 25 gr.

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