Heura ⁻	Chick'n fillet bro	eaded 1ut :	x 1100g Frozen	2023/05/19		
Datos del Proveedor						
Nombre Empresa	Foods for Tomorrow, S.L.		ALCOHOL:			
CIF	ESB66953837		THE RESERVE			
Registro Sanitario	ES 40.084274/B					
Dirección Fiscal	Passatge Gaiola, 13 - 08013	3. Barcelona (ES)				
Contacto	calidad@heurafoods.com	s, barce.oa (20)				
Página Web	hiip://www.heurafoods.co	m				
General Information	mip.//www.medialoous.co					
Product Code	10152					
Name of the product		ded 1ud x 1100g	Frozen			
Legal Denomination		[10152] Chick'n fillet breaded 1ud x 1100g Frozen Soy and wheat protein, plant-based vegetable product with extra virgin olive oil 1.9%. Quick				
Legal Denomination	frozen					
Country		EN/ESP/PT/FR/DE/NL/IT/CN				
Date last version	2023-03-20	2023-03-20				
Product Type	Quick-frozen (-18ºC)					
Ingredients	Water, SOY* protein conce	Water, SOY* protein concentrate (13.7%), flours (WHEAT (7.7%), maize, rice, SOY*), rapeseed oil				
	(7.0%), WHEAT GLUTEN, na	(7.0%), WHEAT GLUTEN, natural flavourings, extra virgin olive oil (1.9%), WHEAT STARCH,				
	stabiliser (methylcellulose)	, potato and mai	ize starch, salt, yeast, dextr	ose and vitamin B12. *Our		
	soy is non-GMO and come					
Storage conditions - Transport, storage	A -18ºC +/- 3ºC	A -18ºC +/- 3ºC				
Storage conditions - shelf life	Keep frozen at -18ºC. Once	Keep frozen at -18°C. Once defrosted, do not refreeze, keep refrigerated at 0°C to 4°C and				
	consume within the 24 hou	consume within the 24 hours. Do not consume raw. Cook before consumption.				
Nutritional claims	Nutriscore A / 18g protein	Nutriscore A / 18g protein per filet/ High in vitamin b12 and protein / Source of fibre / Low in				
TVati tional claims						
	saturated fat. Claims on pack: / High in protein - 18g per filet / High in vitamin b12/ with extra					
Box format	1ud x 1100g					
Net weight per unit (g)	1100	1100				
Net weight - piece	110 g	110 g				
Dimensions per piece: Length (mm)	125	125				
Dimensions per piece: Width (mm)	76 - 40	76 - 40				
Dimensions per piece: Height (mm)		30 - 17				
Dimensions per piece: Diameter (mm)	-	-				
Shelf life: Frozen (-18ºC) (months)	15	15				
Shelf life: Chilled (days)	N/A					
Best Before Once opened (days)	NA					
Productive Process	Hidratation, formation, IQ	Hidratation, formation, IQF and packaging breaded, pre-fried, baked, IQF and packaging				
Developed by / Made in	Foods for Tomorrow / UE					
Tariff number	2106.10.20.90	·				
Nutritional information						
	Average values per 100g	%RI				
Energy (kcal)	196.0	10.0 %				
-,	820.0	10.0 %				
Energy (kJ)	8.5					
Fat (g)		12.0 %				
of which saturates (g)	2.0	10.0 %				
Carbohydrates (g)	12.0	5.0 %				
of which sugars (g)	0.8	1 %				
Fibre (g)	3.5	-				
Protein (g)	16.0	32.0 %				
Salt (g)	1.1	18.0 %				
Iron (mg)	_	_				
Vitamin B12 (μg)	1.7	68 % VRN				
			100k1 / 2000 keal) NBVe: Nu	striant Reference Values		
Nutritional comments :	RI: Reference Intake of an a	average addit (84	HOURT / ZOOU KCAI) NKVS: NU	itilent veretence values		
Allergen list						
Allergen list		Contain	May contain			
Cereals containing gluten		Yes	Yes			
55						
Eggs and products thereof		No	No			
Crustaceans and products thereof		No	No			
Fish and products thereof		No	No			
Peanuts and products thereof		No	No			

No

Yes

No No

No

No

Yes No

No

No

Peanuts and products thereof

Celery and products thereof

Soybeans and products thereof
Milk and products thereof (including lactose)
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof

Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur dioxide and sulphites	No	No	
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	

Organoleptic characteristics

Appearance Heterogeneous, Granulated Interior beige / exterior golden Colour Soft aroma of chicken Aroma Soft taste of chicken Taste Interior juicy / exterior crispy Texture

Microbiological limits

Limit <10000 Enterobacteriaceae (cfu/g) E.coli (cfu/g) <100 Yeasts (cfu/g) <1000 Moulds (cfu/g) <1000 Listeria monocytogenes (cfu/g) <100

Salmonella (cfu/g) No detected in 25g

Preparation

To enjoy a product that is juicy on the inside and has a crispy coating, we recommend: Oven: Preheat the oven to 220ºC with up and down heat. Place the product on a non-stick surface and bake for a total of 20 minutes, turning it after 10 minutes. Air fryer: Cook for 12 minutes at 175°C, turning after 6 minutes. Frying pan: defrost first and then cook over medium heat, with a tablespoon of oil for 6 minutes, turning halfway through.

Declarations

Our soy is Identity Preserved (IP) based on the HACCP and Diligence values

The ingredients are NON-GMO following the recommendation MO1829/2003/EC and 1830/2003 EC

Packaging

Cardboard case with polymer food grade bag inside Presentation

Suitable for

SUITABLE Vegans Vegetarians SUITABLE Coeliacs NOT SUITABLE

Logistic information

Information of the unit

EAN 13 unit 8437017041894 Net weight per unit (g) 1100 Gross weight per unit (g) 1492 Dimensions length (cm) 23 Dimensions width (cm) 18.2 Dimensions height (cm) 9

Information of the box

EAN 14 box 18437017041891 Units inside the box n 1100.0 g Net weight per box (g) Gross weight per box (g) 1492 Dimensions length (cm) 23.6 Dimensions width (cm) 18.8 Dimensions height (cm)

Information of the pallet

28437017041898 EAN 14 pallet Boxes per pallet (units) 294 21 Boxes per layer (units) Layers per pallet (units) 14 Net weight pallet (kg) 323.4 578.976 Gross weight pallet (kg) Dimensions length (cm) 120 Dimensions width (cm) 80 Dimensions height pallet (cm) 14

Dimensions height with pallet (cm) 176.0 Type of the pallet EUR pallet (120x80x14cm)

Foods for Tomorrow, SL. Pstg. de Gaiolà 13, 08013 Barcelona, España.

Este documento se genera automáticamente, válido sin firma y sustituye a versiones anteriores. Aprobado por Dpto. de Calidad; tel. 609 810 189, email calidad@heurafoods.com;