



## Product Specification

VFC BITES: ORIGINAL

ITEM #FP-05-2001

SPEC004	Issued By:	C. O'Hearn
	Issued On:	24th Sept. 2021
	Approved By:	A. Lyons

BRAND:	VFC		
PRODUCT NAME:	VEGAN FRIED ORIGINAL RECIPE CHICK*N BITES		
SALES CODE:	VFC2001		
NET UNIT WEIGHT:	9.7oz / 275g		
NET CASE WEIGHT:	4.9LB / 2.2Kg		
COUNTRY OF MANUFACTURE:	CANADA		
TARIFF CODE:	2106909260		
PRODUCT DESCRIPTION:	Vegan chicken-style bites in a southern fried corn flake coating		
INGREDIENTS:	Water, Breading (Corn, Sugar, Salt, Barley Malt Extract, Wheat Flour, Salt, Dextrose), Wheat Protein, Expeller Pressed Canola Oil, Wheat Flour, Wheat Gluten, Less than 2% of: Salt, Natural Flavor, Yeast Extract, Dextrose, Sugar, Onion Powder, Garlic Powder, Spices, Calcium Carbonate, Leek Powder, Soy Protein Concentrate, Methylcellulose (Emulsifier), Pea Starch, Pea Fiber, Niacin, White Pepper, Wheat Starch, Paprika Powder, Black Pepper, Celery Powder, Mustard Flour, Ground Ginger, Thyme, Oregano, Iron, Paprika Extract (Spice and Coloring), Turmeric Extract (Spice and Coloring), Thiamine Mononitrate.		
ALLERGEN INFORMATION:	CONTAINS Wheat, Soya MAY CONTAIN n/a		
CLAIMS	✓ Vegetarian          ✓ Vegan		
SHELF LIFE:	15 months from date of manufacture		
STORAGE INSTRUCTIONS:	Store in a freezer at -18°C or below.		
PRODUCT CHARACTERISTICS	Appearance	Battered, breaded, deep-fried balls of irregular shape; core has chicken meat-like color	
	Texture	Crispy coating with chicken meat-like core	
	Flavor	Chicken flavored	
	Average Piece Weight	40-45g	
ANALYTICAL STANDARDS	Moisture	54% ± 3%	
	Fat	11% ± 2%	
	Crude Protein	14% ± 2%	
	Carbohydrates	21% ± 3%	
	Sugars	1.2% ± 0.2%	
	Salt	1.6% ± 0.2%	
MICROBIAL STANDARDS	Aerobic Plate Count	<10,000 cfu/g	
	Total Coliforms	<1,000 cfu/g	
	E. coli	<10 cfu/g	
	C. perfringens	<5 cfu/g	
	Salmonella	Negative in 25g	
	L. monocytogenes	Negative in 25g	
	S. aureus	<10 cfu/g	
	Yeast & Mould	<1,000 cfu/g	
COOKING INSTRUCTIONS	Standard convection oven: 400°F. Place on a baking tray in the middle of the oven for 20-22 minutes, turning occasionally.		
	Professional ovens & frying: dependent on site-specific facilities/technology		

OTHER INFORMATION

IRRADIATION	The product has not been irradiated and complies with the EU regulation 1999/3/EC
LEVEL OF UNDESIRABLE SUBSTANCES	The controlled manufacturing process of VFC Original Fillets ensures that the undesirable microbiological substances levels (including, but not limited to, Listeria spp. Salmonella sp. Escherichia coli, etc) are below the limits identified by EU legislation (COMMISSION REGULATION (EC) No 2073/2005
ANIMAL TESTING STATEMENT	VFC Foods Ltd confirms that we do not conduct or commission animal testing of any of our products

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