

Product Specification

ITEM #FP-05-2003

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

BRAND:	IVFC		
Brand: PRODUCT NAME:		DEUDE UHIUN*N	J FILLETS
SALES CODE:	VEGAN FRIED ORIGINAL RECIPE CHICK*N FILLETS		
NET UNIT WEIGHT:	VFC2000		
NET CASE WEIGHT:	7.8oz 3.9LB		
COUNTRY OF MANUFACTURE:			
TARIFF CODE:	CANADA 2106909260		
PRODUCT DESCRIPTION:	Vegan chicken-style fillets in a southern fried corn flake coating		
FRODUCT DESCRIPTION.	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,		
INGREDIENTS:	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, Soy		
ALLENGEN INFORMATION.	MAY CONTAIN n/a		
CLAIMS	✓ Vegetarian ✓ Vegan		
SHELF LIFE:	15 months from date of m		
Storage instructions:	Store in a freezer at -18°		
	Appearance	Battered, bre	eaded, deep-fried pieces of irregular shape; core has chicken meat-like
PRODUCT CHARACTERISTICS	Texture Crispy coating with chicken meat-like core		
	Flavor Chicken flavored		ored
	Average Piece Weight	110-120g	
	Moisture		54% ± 3%
	Fat		11% ± 2%
ANALYTICAL STANDARDS	Crude Protein		14% ± 2%
AND MADE STANDANDS	Carbohydrates		21% ± 3%
	Sugars		$1.2\% \pm 0.2\%$
	Salt		$1.6\% \pm 0.2\%$
	Total Coliforms		<10,0000 tiu/g <1,000 cfu/g
	E. coli		<1000 ctu/g
	C. perfringens		< 5 cfu/g
MICROBIAL STANDARDS	Salmonella		Negative in 25g
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	L. monocytogenes		Negative in 25g
	S. aureus		<10 cfu/g
	Yeast & Mould	1000E D	<1,000 cfu/g
OOOLUNG INICTDUCTIONS	Standard convection oven: 400°F. Place on a baking tray in the middle of the oven for 20-22 minutes, turning		
COOKING INSTRUCTIONS	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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