

PRODUCT DATA SHEET



PRODUCT NAME
ALL NATURAL* COOKED
SHREDDED CHICKEN
#8360

ALL NATURAL* COOKED SHREDDED CHICKEN

LABEL DESCRIPTION: All Natural* Cooked Chicken.

INGREDIENT STATEMENT: Chicken

FLAVOR: Shredded cooked Chicken flavor.

CHARACTERISTICS: Fully cooked Chicken.

PHYSICAL: Supplier Code Pack Case Catch Weight
 #8360 4/~5# ~20lbs. .

Case Dimensions: 14 3/8 x 10 1/4 x 5 13/16 Ti x Hi: Max 10x8

GTIN: 00890050083609

LABEL CLAIMS: All Natural* - *No Artificial Ingredients, Minimally Processed, No Preservatives, No Monosodium Glutamate, Gluten Free.

MICROBIOLOGICAL STANDARDS:

Test	Specification
<i>Salmonella</i>	Negative
<i>E. coli</i>	Negative
<i>Listeria monocytogenes</i>	Negative

STORAGE: Keep below 40° F

SHELF LIFE: 60 days fresh or 1 year frozen unopened bag.

HANDLING: Must be consumed within 7 days after package is opened

CERTIFICATIONS:

USDA	yes
FDA	
3 rd Party Audit	yes

ALLERGEN LABEL :

This product does not contain any of the 8 major allergens according to the Food Allergen Labeling and Consumer Protection Act (FALCP) of 2004.

REGULATORY INFORMATION:

This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's)

Nutritional Information	Per 100 grams
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Kilocalories	120.000	kcal
Protein	22.500	g
Carbohydrate	0.000	g
Fat, Total	2.620	g
Alcohol	0.000	g
Cholesterol	73.000	mg
Saturated Fat	0.563	g
Monounsaturated Fat	0.689	g
Polyunsaturated Fat	0.424	g
Trans Fatty Acid	0.007	g
Dietary Fiber, Total	0.000	g
Sugar, Total	0.000	g
Sodium	45.000	mg
Potassium	334.000	mg
Vitamin A (RE)	6.300	RE
Vitamin C	0.000	mg
Calcium	5.000	mg
Iron	0.370	mg
Vitamin D (ug)	0.025	µg
Thiamin	0.094	mg
Riboflavin	0.177	mg
Niacin	9.600	mg
Pyridoxine (Vitamin B6)	0.811	mg
Folate (Total)	9.000	µg
Cobalamin (Vitamin B12)	0.210	µg
Pantothenic Acid	1.495	mg
Vitamin K	0.200	µg
Phosphorus	213.000	mg
Magnesium	28.000	mg
Zinc	0.680	mg
Copper	0.037	mg
Manganese	0.011	mg
Selenium	22.800	µg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Revision Date: 12/28/17

The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.

8360

Item Code



SPECIALTY FOODS

LOT#
999999

Lot #



ALL NATURAL* COOKED CHICKEN

Ingredients: Chicken

*Minimally Processed, No Preservatives Added, No Artificial Ingredients.
No Monosodium Glutamate, Gluten Free.

NET WT. 00.00 LBS.

KEEP REFRIGERATED OR FROZEN
Institutional Use Only

Distributed by Temptee Brand Steak, Inc., Denver, CO 80216

Shredded



038

Julian

GTIN

DATE
YYMMDD

Weight in
LBS
9999.99

LOT #

The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.