

# PRODUCT DATA SHEET



**PRODUCT NAME**  
**Cooked Chicken Loaf**  
**#257342**

**LABEL DESCRIPTION:** Boneless Cooked Chicken Breast with Rib Meat.

**INGREDIENT STATEMENT:** Chicken Breast with Rib Meat, Water, Salt, Sodium Phosphate.

**FLAVOR:** Savory Cooked chicken flavor.

**COLOR:** Off white color.

**CHARACTERISTICS:**

<b>BIOLOGICAL:</b> Test	Specification
Salmonella	Negative
E. coli	Negative
Listeria monocytogenes	Negative

**CHEMICAL:**

**ALLERGEN:** This product does not contain any of the 8 major allergens according to the Food Allergen Labeling and Consumer Protection Act (FALCPA).

<b>PHYSICAL:</b>	Supplier Code	Pack	Case Catch Weight
	#257342	8 bags per case	~24lbs

**GTIN:** 00890052573429

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

**PACKAGING:** Cook-in pouch, corrugated box lined with poly-laminated bag.

**STORAGE:** Keep below 40° F

**SHELF LIFE:** 1 year frozen. 90 days fresh if unopened.

**HANDLING:** Must be used within 5 days after opening.

**CERTIFICATIONS:**

USDA	yes
3 <sup>rd</sup> Party Audit	yes

**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	
Kilocalories	251.106	kcal
Protein	13.524	g
Carbohydrate	15.452	g
Fat, Total	15.160	g
Alcohol	0.000	g
Cholesterol	37.709	mg
Saturated Fat	3.245	g
Monounsaturated Fat	5.816	g
Polyunsaturated Fat	2.604	g
Trans Fatty Acid	0.000	g
Dietary Fiber, Total	1.114	g
Sugar, Total	0.352	g
Sodium	882.786	mg
Potassium	187.016	mg
Vitamin A (RE)	0.000	RE
Vitamin C	0.000	mg
Calcium	15.985	mg
Iron	0.980	mg
Vitamin D (ug)	0.000	µg
Vitamin E (mg)	0.000	mg
Thiamin	0.220	mg
Riboflavin	0.072	mg
Niacin	4.764	mg
Pyridoxine (Vitamin B6)	0.034	mg
Folate (Total)	6.856	µg
Cobalamin (Vitamin B12)	0.291	µg
Biotin	0.000	µg
Pantothenic Acid	0.784	mg
Vitamin K	3.856	µg
Phosphorus	368.624	mg
Magnesium	20.704	mg
Zinc	0.661	mg
Copper	0.201	mg
Manganese	0.198	mg
Selenium	21.083	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: 1/8/2018

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.

257342

Item Code



LOT#  
999999

Lot #



# BONELESS COOKED CHICKEN BREAST

Ingredients: Chicken Breast with Rib Meat, Water, Salt, Sodium Phosphate.

NET WT. 00.00 LBS.

KEEP REFRIGERATED OR FROZEN  
Institutional Use Only

Distributed by Temptee Brand Steak, Inc., Denver, CO 80217



(01)00890052573429(11)170207(3202)000000(99)999999093652

GTIN

DATE  
YYMMDD

Weight in  
LBS  
9999.99

LOT #

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Julian

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.