

## Specification

Version 09/08-2022

Date 04.05.23

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Item.Nr  
**272651**

Notation  
**Chicken Frites 12 x 750g**

**Description:** Tender, juicy stripes of chicken breast fillet, breaded with cornflakes and bread crumbs. Golden yellow to light brownish coloured. Prebaked in rapeseed oil, deep frozen.

**Declaration:** Chicken breast fillet 58%, cornflakes 18% (sweet corn, sugar, salt, BARLEY malt extract), breadcrumbs (WHEAT FLOUR, salt, yeast, spices), rapeseed oil 6%, water, salt, acidity regulator (diphosphates, triphosphates), spices. May contain EGG, SOY, MILK, CELERY, SESAME.

**Preparation:** **Deep Fryer:**  
Place the frozen chicken breast strips in the frying fat/oil (preheated to 175°C) and fry for approx. 4 - 6 minutes until golden yellow.

**Combi Steamer:**  
Preheat the combi-steamer to 180°C. Cook the frozen chicken breast strips for approx. 7 - 10 minutes until golden yellow.

**Oven:**  
**Fan-assisted:** Preheat the oven to 180°C. Place the frozen chicken breast strips onto a baking tray and bake for approx. 12 - 15 minutes (upper/lower heat: preheat to 200°C and bake approx. 15 - 18 minutes) until golden yellow. We recommend the use of baking paper.

**Pan:**  
Heat plenty of oil or fat in a pan. Fry the frozen chicken breast strips over a low to medium heat for approx. 6-10 minutes until golden yellow.  
Our tip for fryer or pan cooking: remove excess fat with kitchen paper.

Do not refreeze after thawing.

**Sensory properties:** External texture: golden yellow colour of the breading.  
Smell: typically like breaded products, without any off smell  
Taste: pleasant, slightly spicy, without any off taste  
Consistency: crispy breading on the outside, tender juicy chicken on the inside.

**BBD & Storage:** 18 months from production, store at least at -18 °C.

Specific values		lower limit	standard value	upper limit	QU
Physical	Unit weight	15,000		50,000	g
	Portion		30,000		%
Chemical	Moisture	49,000	54,000	59,000	%
Microbiological	Enterobacteriaceae			1.000,000	/g
	E. coli		10,000	100,000	/g
	koag. pos. Staph.			1.000,000	/g
	Salmon. neg. in			25,000	g
	L. monocyt. neg in			25,000	g



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BIC: RVVGAT2B

**UID-Nummer:**  
ATU64421806  
**Firmenbuch:**  
Landesgericht Feldkirch  
FN 207308s

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		deep-frozen	100g	GDA	prepared	100g	GDA	more...
Nutritional values	Energy	219,70	kcal	10,99 %	241,67	kcal	12,08 %	
		923,30	KJ	11,03 %	1.015,63	kJ	12,13 %	
		1,93	BE		2,14	BE		
	Fat	8,30	g	11,86 %	9,13	g	13,04 %	
	SFA	1,10	g	5,50 %	1,21	g	6,05 %	
	Carbohydrate	23,20	g	8,92 %	25,63	g	9,86 %	
	Sugar	1,30	g	1,44 %	1,43	g	1,59 %	
	Dietary fiber	0,10	g	0,40 %	0,11	g	0,44 %	
	Protein	13,00	g	26,00 %	14,19	g	28,38 %	
	Salt	1,40	g	23,33 %	1,53	g	25,42 %	
	Sodium	0,56	g	23,33 %	0,61	g	25,42 %	

Nutri-Score C Score: 4

Allergens	Ingredients	Info	incl	quantum	QU
	Cereals cont. Gluten	Wheat flour, barley malt extrakt	<input checked="" type="checkbox"/>		
	Crustacea/Shellfish		<input type="checkbox"/>		
	Eggs & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Fish & Derivatives		<input type="checkbox"/>		
	Peanuts & Derivative		<input type="checkbox"/>		
	Soy & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Milk & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Nuts & Derivatives		<input type="checkbox"/>		
	Sesame & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	SO <sub>2</sub> > 10mg/kg		<input type="checkbox"/>		
	Celery & Derivatives	may contain traces	<input checked="" type="checkbox"/>		
	Mustard & Derivative		<input type="checkbox"/>		
	Lupins & Derivatives		<input type="checkbox"/>		
	Mollusca & Derivat.		<input type="checkbox"/>		

**GMO:** In terms of the regulation (EC) No 1829/2003 on genetically modified food and feed and the regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms this product does not contain genetically modified organisms and is not produced with genetically modified raw materials.

[end]



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