Customer View

Spec Name: Uncooked, Chicken Dark Meat Chunk Fritters, Binders Added
SAP Short Name: SPTM UCKD CKN DK MT CHNK FRT BNDR 40 LB

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	064644-0860
SAP4MM	SAP S4 Material Master	10000064644

GTINs

Source	GTIN UOM	GTIN	Quantity
TU	CS	00031400102124	1

Description

Uncooked, Chicken Dark Meat Chunk Fritters, Binders Added.

Ingredient Statement

Boneless, skinless chicken leg meat CONTAINING: Up to 19% of a solution of water, modified food starch, soybean oil, dried whole eggs, salt, white pepper.BATTERED WITH: Water, wheat flour, modified food starch, corn starch, palm oil, salt, dried garlic, dried onion, spice.PREDUSTED WITH: Corn starch, yellow corn flour, wheat flour, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate), guar gum. Blanched in vegetable oil.

Compliance

ALLERGENS: Egg, Wheat

Country of Origin Labeling

000 - NOT APPLICABLE

Method of Packaging

1. Product is packed into poly lined master case.
2. Master case is weighed, sealed, labeled, date coded, and palletized.
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Packaging Materials
Master
PM 99047188 COR KFT PRT USF 5# BLK BRY CBLR CS 09019
Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99047188
SAP4MM	SAP S4 Material Master	99047188

Quantity: 1 ea	Tare Weight: 567.5 g	Net Tare Weight: 567.5 g
Inside Length: 19.875 in	Inside Width: 12.5 in	Inside Depth: 4.625 in
Outside Length: 20.1875 in	Outside Width: 12.8125 in	Outside Depth: 5.25 in
Cube: 0.79 cf		

Inner
PM 99036875 PM# 36875 LINER,POLY,24X14X26,2MIL,Linear Low Density Polyethylene,Non-Printed,Non-Barrier,Clear
Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99036875
SAP4MM	SAP S4 Material Master	99036875

Quantity: 1 ea	Tare Weight: 59.807 g	Net Tare Weight: 59.807 g
Color: Clear	Length: 26 in	Width: 24 in
Gauge: 0.002 in	Gusset: 18 in	

Alternate for Packaging Material 99036875
PM 99040048 LINER,POLY,22X18X30,.9MIL,SUPERIOR STRENGTH LLDPE,Non-Printed,Non-Barrier,Blue

Quantity: 1 ea	Tare Weight: 32.688 g	Net Tare Weight: 32.688 g
Color: Blue Tint	Length: 30 in	Width: 22 in
Gauge: 0.0009 in	Gusset: 18 in	

Label
LL 11016971 BLANK PLANT STOCK 4x12.375 1000/ROLL
Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	11016971
SAP4MM	SAP S4 Material Master	11016971

Quantity: 1 ea	Tare Weight: 1 µgq	Net Tare Weight: 1 µgq

LL 11741143 SPTM UCKD CKN DK MT CHNK FRT BNDR ADD (064644-0860 Master)
Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	11741143
SAPMM	SAP Material Master	11741143

Quantity: 1 ea	Tare Weight: 1 µgq	Net Tare Weight: 1 µgq

Weights
Inner - Uncooked, Chicken Dark Meat Chunk Fritters, Binders Added (US)
Net Weight: 40 lb   Tare Weight: Gross Weight:
Min Net Weight: Max Net Weight:

Inner - Uncooked, Chicken Dark Meat Chunk Fritters, Binders Added (Metric)
Net Weight: 18.144 kg   Tare Weight: Gross Weight:
Min Net Weight: Max Net Weight:

Master Case (US)
Net Weight: 40 lb   Tare Weight: 1.383 lb   Gross Weight: 41.383 lb
Min Net Weight: Max Net Weight:

Master Case (Metric)
Net Weight: 18.144 kg   Tare Weight: 0.6273 kg   Gross Weight: 18.7713 kg
Min Net Weight: Max Net Weight:

Note: Tare weights are a guide, each plant should determine its own tares.
Weight Indicator: StandardWeight

Pallet Arrangement
Cases per Pallet: 49   Cases per Tier (TI): 7   Tiers per Pallet (HI): 7
Note: Follow Pallet Pattern image for pallet arrangement. If no pallet pattern image exists, all boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing or pallets with a column stack designed for all tiers.

PPD (Pallet)
Pallet Spec: Blue CHEP Pallet / 48 x 40 x 5.56 / 68 lbs / .248lbs
Double Stack: No

Storage Requirements

Storage Method: Frozen   Shelf Life: 270 DAY

Minimum Storage Temperature: N/A Maximum Storage Temperature: 0 °F

Code Date Format

Advanced Date Code (Weeks)   0

Maximum Shelf Life Extension   0   *** Not for Printing on Labels/Packaging

Minimum Remaining Shelf Life (Days) 180
Ship By Days   90

Handling Statement

Handling Statement

	Statement
Safe Handling Instructions	SAFE HANDLING INSTRUCTIONS This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions. - Keep frozen. - Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. - Cook thoroughly. - Keep hot foods hot. Refrigerate leftovers immediately or discard.

Nutrition Panel

Facts Panel 01 - Import Information
Uncooked, Battered, Chicken Dark Meat Chunks

Nutrition Facts

160 Servings Per Container

Serving Size   **4 OZ. (112g)**

Amount Per Serving

Calories   200

	% Daily Value *
Total Fat 11g	**14%**
Saturated Fat 2.5g	**13%**
Trans Fat 0g	
Polyunsaturated Fat 5g	
Monounsaturated Fat 3g	
Cholesterol 75mg	**25%**
Sodium 400mg	**17%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 14g	**28%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 170mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Cooking Instructions

Appliances vary, adjust accordingly.

Uncooked: For safety, product must be cooked to an internal temperature of 165°F as measured by a thermometer.