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GF Brd Chkn Goujons SFried 2kg (1 x 1)

Short Product Name:
GF Brd Chkn Goujons SFried 2kg (1 x 1)

Product Description:
Portioned chicken breast fillet goujons, coated in crispy, southern fried seasoned golden breadcrumbs. (1 x 1)

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

Supplier's Product Code :
GVFGF03
Supplier: Central Foods Group Limited
Maple Court
Ash Lane
Collingtree
Northamptonshire
NN4 0NB
England
P: 01604 858 522

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060062472455	Outer Case Length :	317 mm
Packaging Type Description :		Outer Case Width :	194 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	128 mm
Is Trade Item Splittable?:	No	Product Gross Weight :	2.19 kg
		Product Net Weight :	2.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	18 Cases	Pallet Height :	1.69 MTR
Quantity of Layers Per Pallet :	12 Layers	Pallet Gross Weight :	488.90 kg
Quantity of Cases Per Pallet :	216 Cases		

Logistical Information

Shelf Life from Time of Production :	274 Days	Minimum Order Quantity :	1 Cases
Guaranteed Shelf Life on Delivery :	137 Days	Delivery Lead Time :	4 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	170.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	Ireland
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Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	0 mm
Inner Unit Height :	0 mm
Inner Unit Width :	0 mm
Inner Product Weight :	1.00 kg
Inner Product Weight Units :	kg

Weight/Volume :
Not specified.

Handling Information

Directions For Use :
From Frozen unless otherwise stated Oven: Preheat oven to 200°C/180°C (fan)/Gas Mark 6. Place goujons evenly on baking tray and cook for 25-30 mins, turning half way through cooking time. Deep Fry: Preheat oil to 180°C and deep fry for 8 mins. Drain well before serving. This product is sold raw. Check food is cooked thoroughly, with no pink meat remaining, and juices run clear. Do not reheat. All appliances vary, these are guidelines only. Ensure the product is piping hot throughout, with a core temperature of >75°C (or relevant national requirements) for at least 30 secs before serving. To maintain gluten-free integrity, please ensure all equipment used for gluten-free preparation/cooking/serving is clean or dedicated for gluten-free use only. Warning: While great care has been taken to remove all bones, some may remain.

Storage Instructions:
Keep Frozen. Store at -18°C or below

Dietary Information

Ingredients : Chicken Breast Fillet (66%), Water, Rapeseed Oil, Rice Flour, Gram Flour, Potato Starch, Rice Starch, Salt, Maize Starch, Sugar, Black Pepper, Potato Protein, Spice and Spice Extracts, Emulsifier (Xanthan Gum), Dextrose, Dried Onion, Acidity Regulator (Sodium Carbonate), Antioxidant (Citric Acid).	

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	-
Suitable for a Vegan Diet :	-
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement : Not specified.

Nutritional Information

Average Serving :	0.00 g or ml
Count per 100g :	2.5 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	800.00 kJ
Energy per 100 G/ML :	191.00 kcal
Fat per 100 G/ML :	8.1 g
- of which Saturates per 100 G/ML :	0.9 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	12.7 g
- of which Sugars per 100 G/ML :	0.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.2 g
Protein per 100 G/ML :	16.3 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	0.48 g

Waste Packaging Weight - Inner Unit

Glass :	Not specified.
Plastic :	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	-
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	-
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	Not specified.
Steel :	Not specified.
Other :	Not specified.
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	1602321990
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? :	-
Is shelf life testing undertaken? :	-

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Fortnightly	=0	50	-	
Salmonella	Fortnightly	=0	0	25g	

Analytical Standards

Not available.