CUSTOMER REPORT

Confidential

Part [Rev]: R_CON1861 [2]
Description: CON Knorr Chicken Breading Original 5kg
Status: CURRENT **Frame [Rev]:** G-FOODS-CON-GLOBAL [21]
Planned Eff.: 18/04/2016 **Specification Type:** CON

Created By: VLOTAL00
Created On: 31/03/2016 10:40:04
Last Modified By: David Githenya
Last Modified On: 18/04/2016 10:41:49
Current On: 18/04/2016 10:41:49

Key Words

Key Word	Value
Sub-Region	Southern Africa
Business Group	Africa Regional Group
Category	Food Solutions
Country	South Africa

Classification

General Information

Description

Knorr Chicken Breading Original, 5kg

Product Name

Country	Brand Name	Product Name
South Africa	Knorr	Chicken Breading Original

Legal Description

Country	Descriptive Name	Note
South Africa	Knorr Chicken Breading Original	

Symbols/Logos

Halaal SANHA

Ingredient Declaration

Ingredients Declaration

Wheat flour (gluten), salt, sugar, yeast extract, hydrogenated vegetable fat (palm fruit) (contains antioxidant TBHQ), flavour enhancers (E631, E627), radurised spices (1.7%), radurised herbs(0.3%), garlic powder (sulphur dioxide), anticaking agent (E551).

Allergens: wheat gluten
Made in a factory that also processes: egg, soya, cow's milk.

Claims and Declarations

Declarations

Property	Value	UOM	Comment
Weight	5	kg	

Shelf Life

Property	Conditions	Value	UOM	Comment
Shelf Life Total	Ambient	18	month(s)	Store in a cool, dry place

Product Origin

Property	Of Manufacture	Of Packing	Comment
Country	South Africa	South Africa	

Risk of Cross Contamination during Processing

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Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

Food Allergen / Food Intolerance

Property	Yes	No	Concentration	UOM	Comp of RM	Contam.	Comment
Cereals cont. Gluten + prods.	[X]	[-]		mg/kg	[X]	[-]	Composition
Crustaceans and products	[-]	[X]		mg/kg	[-]	[-]	
Molluscs and products	[-]	[X]		mg/kg	[-]	[-]	
Egg/Egg products	[X]	[-]		mg/kg	[-]	[X]	
Fish / Fish products	[-]	[X]		mg/kg	[-]	[-]	
Peanuts/Peanut products	[-]	[X]		mg/kg	[-]	[-]	
Soybeans/Soybean prods.	[X]	[-]		mg/kg	[-]	[X]	
Milk / Dairy products	[X]	[-]		mg/kg	[-]	[X]	
Nuts/Nuts products	[-]	[X]		mg/kg	[-]	[-]	
Sesame Seeds and prods.	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Sulphite (=> 10mg/kg)	[-]	[X]		mg/kg	[-]	[-]	
Sulphite (<10mg/kg)	[X]	[-]		mg/kg	[X]	[-]	Composition
Celery	[X]	[-]		mg/kg	[X]	[-]	Composition
Legumes/pulses (other)	[-]	[X]		mg/kg	[-]	[-]	
Peas	[-]	[X]		mg/kg	[-]	[-]	
Mustard/Mustard products	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Lupin and products	[-]	[X]		mg/kg	[-]	[-]	
Rye	[-]	[X]		mg/kg	[-]	[-]	
Seeds (other)	[-]	[X]		mg/kg	[-]	[-]	
Refined Vegetable Oil	[X]	[-]		mg/kg	[X]	[-]	Composition
Mammal Meat, Fat & Prod.	[-]	[X]		mg/kg	[-]	[-]	
Poultry Meat, Fat & Prod.	[-]	[X]		mg/kg	[-]	[-]	
Corn (Maize)	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Cocoa	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Umbelliferae (other)	[-]	[X]		mg/kg	[-]	[-]	
Yeast	[X]	[-]		mg/kg	[X]	[-]	Composition
Herbs	[X]	[-]		mg/kg	[X]	[-]	Composition
Spices	[X]	[-]		mg/kg	[X]	[-]	Composition
Glutamate	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Annatto	[-]	[X]		mg/kg	[-]	[-]	
AZO Colours	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Artificial Colours (other)	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Vanillin	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Caffeine	[-]	[X]		mg/kg	[-]	[-]	
Alcohol	[-]	[X]		mg/kg	[-]	[-]	
Allium	[X]	[-]		mg/kg	[X]	[-]	Composition
Antioxidants	[X]	[-]		mg/kg	[X]	[-]	Composition
Artificial Sweeteners	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Preservatives	[X]	[-]		mg/kg	[-]	[X]	May contain traces - On site
Wheat	[X]	[-]		mg/kg	[X]	[-]	Composition

Dietary - Guaranteed

Property	Yes	No	Comment
Hal-al	[X]	[-]	

Foods Free from

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Property	Yes	No	Comment
Irradiation	[-]	[X]	
Meat	[X]	[-]	
Alcohol	[X]	[-]	

Genetic Modification

Property	Yes	Comment
GM labelling not required	[X]	

On Pack Claims

Property	Description	Note
Claim 1	No milkwash required	
Claim 2	No MSG	
Claim 3	Yields 500 drumsticks	
Claim 4	Also suitable for coating fish, calamari, chicken strips, livers, gizzards, mushrooms.	

Instructions

Preparation Type

Property	Description
Preparation Type	Deep_Frying

Instructions for Use

BENCH TOP DEEP FAT FRYERS
INGREDIENTS
• 10 Chicken Drumsticks (80-100g each)
• 1L Water (Room Temperature)
• 1.5kg Breading

METHOD
1. Place drumsticks into water.
2. Remove and roll chicken drumsticks into breading.
3. Remove and deep fry at 160ºC for ±13 minutes or until golden brown

PRESSURE FRYER INSTRUCTIONS
INGREDIENTS
• 24 Chicken Drumsticks (80-100g each)
• 2L Water (Room Temperature)
• 3kg Breading

METHOD
1. Place drumsticks into water.
2. Remove and roll chicken drumsticks into breading.
3. Cook in pressure fryer at 155ºC for 9 minutes.

Storage Instructions

Store in a cool, dry place.

Recipe Instructions

Recipe Instruction

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Chef's tip:
When using fresh chicken, roll and cover chicken in UFS breading for 5 minutes before dipping into water, then coat with UFS breading and fry.

Nutrition

Serving Size Information

Property	Attribute	per Serving	UOM	Comment
Serving Size	Metric (g) - As sold	10	G	
Serving Size	Metric (g) - As prep	100	G	

Serving Information

[-]	Variable serving size
[-]	Product is consumed as sold

Nutrition Data

Property	Attribute	per 100g as prep	per 100ml as sold	per 100ml as prep	UOM	Data Source	Note
Energy	kJ	537			kJ	Calculation	
Protein	-	4.8			g	Calculation	
Carbohydrate	-	24.4			g	Calculation	
Carbohydrate	including fibre	25.0			g	Calculation	
Carbohydrate of which	Sugars	2.5			g	Calculation	
Fat	-	0.4			g	Calculation	
Fat of which	SAFA	0.3			g	Calculation	
Fat of which	Trans	0			g	Calculation	
Cholesterol	-	0			mg	Calculation	
Fibre	Dietary	0.6			g	Calculation	
Sodium	mg	3681			mg	Calculation	

Vitality Passport Input

Property	Attribute	Typical/100g as prep	UOM	Comment
Added Sugars	-	0	g	

Nutrition Information

*GDA
Adults Guideline Daily Amount*

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	R_CON1861[2]: CON Knorr Chicken Breading Original 5kg
CUC	32006012[5]: KNORR CHICKEN ORIGINAL
REF	R_Big 11[1]: South Africa CON Big 11
Serving Size	10 G

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1253		125
Protein	-	g	11.1		1.1
Carbohydrate	-	g	57		6
Carbohydrate of which	Sugars	g	5.9		0.6
Fat	-	g	1		0.1

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Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Fat of which	SAFA	g	0.8		0.1
Fibre	Dietary	g	1.3		0.1
Sodium	mg	mg	8589		859

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	125	1.5	
Protein	-	1.1	N/A	
Carbohydrate	-	6	N/A	
Carbohydrate of which	Sugars	0.6	0.7	
Fat	-	0.1	0.1	
Fat of which	SAFA	0.1	0.4	
Fibre	Dietary	0.1	N/A	
Sodium	mg	859	35.8	

Contact Details

Company Contact Information

Manufactured in South Africa
Unilever South Africa (Pty) Ltd
15 Nollsworth Crescent
La Lucia
4051
South Africa

Customer Care Line: 0860 31 41 51 (Calls charged at local South African rates)
Consumer.Affairs-za@unilever.com

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