



— 100% QUALITY —

**Productos Ultracongelado
dee-froze product**



Chicken-Turkey Kebab

Ingredients:	Chicken leg, slices of turkey
Weight:	5, 8, 10, 15, 20, 25, 30, 40 kg
Frozen:	-18 C

Kebab poulet et dinde

Ingrédients:	Cuisse de poulet, tranches de dinde
Poids:	5, 8, 10, 15, 20, 25, 30, 40 kg
Temp.	-18 C



Beef-Turkey Kebab

Ingredients:	Turkey meat, beef meat
Weight:	5, 8, 10, 15, 20, 25, 30, 40 kg
Frozen:	-18 C

Kebab bœuf et Dinde

Ingrédients :	Viande de dinde, , Viande de bœuf
Poids:	5, 8, 10, 15, 20, 25, 30, 40 kg
Temp.	-18 C



Turkey Kebab

Ingredients:	Turkey meat
Weight:	5, 8, 10, 15, 20, 25, 30, 40 kg
Frozen:	-18 C

Kebab Dinde

Ingrédients:	Viande de dinde,
Poids:	5, 8, 10, 15, 20, 25, 30, 40 kg
Temp.	-18 C



Chicken Kebab

Ingredients:	Chicken leg meat
Weight:	5, 8, 10, 15, 20, 25, 30, 40 kg
Frozen:	-18 C

Kebab Poulet

Ingrédients:	Cuisse de poulet.
Poids:	5, 8, 10, 15, 20, 25, 30, 40 kg
Temp.	-18 C



Minced Beef Kebab

Ingredients:	Minced beef meat
Weight:	5, 8, 10, 15, 20, 25, 30, 40 kg
Frozen:	-18 C

Kebab Viande hache

Ingrédients:	Viande hache de Boeuf
Poids:	5, 8, 10, 15, 20, 25, 30, 40 kg.
Temp.	-18 C

Lamelles de kebab



Sliced&Roasted Chicken Leg Kebab

Ingredients:	Chicken leg meat
Weight:	800gr, 1kg, 2kg
Frozen:	-18 C

Lamelles de Kebab poulet

Ingrédients:	Cuisse de poulet,
Poids:	800gr, 1kg, 2kg
Temp.	-18 C



Sliced&Roasted 100% Beef Kebab

Ingredients:	Beef meat
Weight:	800gr, 1kg, 2kg
Frozen:	-18 C

Lamelles Kebab 100%Boeuf

Ingrédients:	Viande de boeuf
Poids:	800gr, 1kg, 2kg
Temp.	-18 C



Sliced&Roasted Fillet+Leg Chicken Kebab

Ingredients:	chicken leg meat, chicken filet meat
Weight:	800gr, 1kg, 2kg
Frozen:	-18 C

Lamelles cuisse Poulet

İçindekiler:	Cuisse de poulet, tranches de Poulet
Poids:	800gr, 1kg, 2kg
Temp.	-18 C



Sliced&Roasted Iskender Kebab

Ingredients:	beef meat, turkey meat
Weight:	800gr, 1kg, 2kg
Frozen:	-18 C

Lamelles Kebab Boeuf et Dinde

Ingrédients:	Viande de boeuf, Viande de dinde,
Poids:	800gr, 1kg, 2kg
Temp.	-18 C

DESCRIPTION /CLASSIFICATION:

Roasted minced beef with a thickness of 2mm+/- 1mm (small pieces are allowed)

The product has not calibrated

(The product has packed 1kg in a PAPE bag)

The source should be deep frozen

Also we have Kebab balls b weighing 5kg,7kg, 10kg, 15kg, 20kg, 25kg, 30kg, 35kg, 40kg,.

PURPOSE OF CONSUMER:

All consumer groups* except for infants and persons allergic to the allergens specified in the ingredients.

Frozen product intended for consumption after defrosting, do not refreeze. Do not consume after expiry date.

* The term all consumer groups refers to children, teenagers, adults and the elderly. The

product is not considered food for special nutritional use. Before consumption review the label.

OPIS / CECHY

ORGANOLEPTYCZNE

DESCRIPTION /

ORGANOLEPTIC

FEATURES

DESCRIPTION /ORGANOLEPTIC :FEATURES

SURFACE APPEARANCE: external edge colour - from dark brown to brown, due to the

used marinade. Dirt, fume stains and slimy or mouldy surface are not permissible. Frosting is permissible.

INGREDIENTS:

Turkey , Chicken or Bee and beef fat, SOY, WHEAT flour, acidity

regulator: E331, E262. extracts, spices, CELERY, dextrose, SOY

isolate, salt, potato starch,

EGG,

LACTOSE, spices.

100 g of the product was made of 123 g of beef meat.

STORAGE

Store at the temperature not higher than -18°C (frozen product).

SHELF LIFE:

Maximum period for the client - 365 days (frozen product).

MICROBIOLOGICAL CRITERIA:

Current testing schedule of the plant or individual requirements of the client.

GENERAL REQUIREMENTS OF RAW , CHICKEN & TURKEY MATERIAL

RAW , CHICKEN & TURKEY resource (meat) permitted by the veterinary inspection for consumption without reservations

EXTRAS (QUALITY OF EXTRAS)

The additives and auxiliary substances used meet the requirements of applicable norms and legal provisions in force for meat processing.

FREQUENCY OF TESTS

Organoleptic assessment: - every product batch.

Chemical analysis: - according to chemical testing schedule for a given year at a given plant.

Microbiological analysis: - according to microbiological testing schedule for a given year at a given plant or according to individual testing schedule

NUTRITIONAL VALUE	DESIGNATION / PARAMETER	g w 100 g	No less than	No more than	in portions example. 100g
	The energy value	1153 kJ / 277 kcal	1033 kJ / 249 kcal	1274 kJ / 305 kcal	1153 kJ / 277 kcal
	fat	20 g	18 g	22 g	20 g
	Of which saturated fatty acids	8,9 g	8 g	9,9 g	8,9 g
	carbohydrates	8,9 g	7,81 g	10 g	8,9 g
	Cluding sugars	1,8 g	1,7 g	1,8 g	1,8 g
	Białko / protein	17 g	16 g	18 g	17 g
	Sól / salt	3,2 g	2,5 g	3,9 g	3,2 g