Technical Data Sheet

Product Name Deluxe Pulled Chicken in Broth



Vanee Foods Company

Vanee Item # 456DC Net Weight 48 oz. Pack Size 6/5

Ingredient Statement

Cooked Chicken, Chicken Broth, Salt.

Product Description

Natural proportion pulled chicken meat

Physical Characteristics

<u>Attribute</u> <u>Requirement</u> Flavor Cooked chicken

Color Typical of cooked natural proportion chicken meat

Minimum Drained Weight 34.0 oz. Maximum Viscosity N/A

Extraneous Material None of sanitary significance

Microbiological Information

Commercially Sterile. Meets USDA-FSIS-MPI Incubation test as set forth in Meat Inspection Regulation 318.309, and/or Poultry Inspection Regulation 381.309.

Container Code Closed code shall appear on can lid

AnalyticalFat7.0% \pm 1.4%InformationSalt0.9% \pm 0.18%

pH N/A

Common Food Allergens¹

None X Pea

Peanuts ____ Tree Nuts ___ Shellfish Soy Wheat

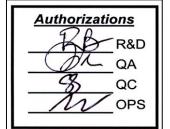
Fish

Shipping & Storage Ambient

Temperature

Shelf Life 12 months

Effective Date 7/1/04 Supersedes new



Method Organoleptic Organoleptic U.S. No. 8 Sieve

Master Sheet Date

Bostwick Organoleptic

Because the data below may be calculated from Agricultural Handbook No. 8 and other sources, nutrients may vary considerably from an actual analysis performed after processing.

9/20/99

Nutrition Facts

Serving Size 1/4 cup (58g) Serving Per Container about 23

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Amount Per S	erving				
Calories	100	Ca	alories from	Fat 50	
				% Daily V	alue *
Total Fat	5g				8%
Saturate	d Fat	2g			9%
Trans Fa	at 0g				
Cholestero	ol 45	img			15%
Sodium	210m	g			9%
Total Carbohydrate 0g					0%
Dietary F	iber	0g			0%
Sugars	0g				
Protein	14g				
Vitamin A	0%	•	Vitamin C		0%
Calcium	0%	•	Iron		4%
	alues m	es are based hay be higher o	,		
		Calories	2,000	2,500	
Total Fat		Less Than	65g	80g	
Sat Fat		Less Than	20g	25g	
Cholesterol		Less Than	300mg	300mg	
Sodium		Less Than	2,400mg	2,400mg	
Total Carbohydrate			200-	275~	
Total Carbo	ohydra	te	300g	375g	

The information presented in this technical bulletin is believed to be accurate and reliable, but no warranty, expressed or implied is made. Data listed represents typical measurements, however small variations may be present from time to time due to the inherent nature of ingredients and/or production processes.

^{1.} Per FAAN(The Food Allergy & Anaphylaxis Network)