

PRODUCT SPECIFICATION

CHICKEN COATING MIX

Item #59245

This product is food-grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

PRODUCT DESCRIPTION

A reddish-orange blend of flour, salt, spices, and chicken flavors.

INGREDIENTS*

Wheat Flour, Salt, Spices, Hydrolyzed Corn Protein, Onion Powder, Chicken Fat, Garlic Powder, Disodium Inosinate, Disodium Guanylate, Autolyzed Yeast Extract, Natural Flavor, Xanthan Gum.

ALLERGENS

Wheat, Sesame

APPLICATION

Suggested application rate is 5%.

ANALYTICAL STANDARDS

Water activity: <0.84

MICROBIAL LIMITS

APC: <50,000 cfu/g
E. coli: <10 cfu/g
Salmonella: Negative
Listeria: Negative

OTHER

BE Status: Non-bioengineered

STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

PACKAGING

1/45 lb. box

PALLET CONFIGURATION

45 lb. box 36 boxes/pallet Total Weight: 1,620 lb.

Nutrition F	acts
Serving size	(12g)
Amount per serving	
Calories	40
%	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 730mg	32%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	s 0 %
Protein 1g	
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0mg	0%
Potassium 23mg	0%

*Each customer is responsible for determining the validity of any claims and should consult regulatory advisors to determine proper labeling of the finished product.

This information represents typical values and is presented in the belief that it is accurate and reliable; however, no warranty is either expressed or implied.

 Reference:
 10.1.21.857

 Effective Date:
 12/9/2022

 Supersedes:
 10/1/2021

 Prepared by:
 K Kivi



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QUALITY ASSURANCE

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, aerobic plate count (APC), E. coli, and water activity.

LOT CODE EXPLANATION

CODE DATE: 2030501

2 = Year of manufacture (2022)

03 = Month product was packed (01 = January; 02 = February; 03 = March)

05 = Day of month product was packed

01 = Batch number

100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	12.00	100.00	Vitamin B3 - Niacin Equiv (mg)	0.02	0.13
Basic Components		Vitamin B6 (mg)	0.01	0.06	
Calories (kcal)	37.61	313.43	Vitamin B12 (mcg)	0	0
Calories from SatFat (kcal)	1.02	8.48	Vitamin C (mg)	0.12	1.03
Protein (g)	1.27	10.56	Vitamin D - IU (IU)	0.02	0.16
Carbohydrates (g)	6.99	58.24	Vitamin D - mcg (mcg)	0	0
Dietary Fiber (US 2016) (g)	0.39	3.22	Vitamin E - Alpha-Toco (mg)	0.00	0.04
Total Sugars (g)	0.08	0.70	Folic Acid (mcg)	0	0
Added Sugar (g)	0.00	0.03	Folate, DFE (mcg DFE)	0.36	3.04
Fat (g)	0.46	3.80	Pantothenic Acid (mg)	0.01	0.06
Saturated Fat (g)	0.11	0.94	Minerals		
Mono Fat (g)	0.13	1.12	Calcium (mg)	4.68	38.99
Poly Fat (g)	0.12	0.99	Fluoride (mg)	0.00	0.00
Trans Fatty Acid (g)	0.00	0.01	lodine (mcg)	0	0
Cholesterol (mg)	0.41	3.42	Iron (mg)	0.19	1.56
Water (g)	0.10	0.81	Magnesium (mg)	1.13	9.43
Ash (g)	1.54	12.81	Manganese (mg)	0.04	0.36
Vitamins		Phosphorus (mg)	4.83	40.25	
Vitamin A - IU (IU)	1.25	10.44	Potassium (mg)	23.44	195.34
Vitamin A - RAE (mcg)	0.06	0.52	Selenium (mcg)	0.12	0.98
Vitamin B1 - Thiamin (mg)	0.01	0.12	Sodium (mg)	734.02	6116.84
Vitamin B2 - Riboflavin (mg)	0.01	0.08	Zinc (mg)	0.02	0.20

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The food allergens listed below may produce life-threatening reactions in sensitive individuals. ALLERGEN¹ YES NO Soybeans or soybean products Χ Χ Wheat or wheat products Milk Χ Χ Eggs or egg products Χ Peanuts or peanut products _ If yes, specify Fish and fish products (cod, haddock, salmon) Χ type(s): _ If yes, specify Crustacean shellfish and their products (shrimp, Χ crab, lobster) type(s): Tree nuts (almond, Brazil nuts, cashew, chestnut, ___ If yes, specify Χ hazelnut (filbert), macadamia nut, pecan, pine type(s): nuts (pinyon, pinon) pistachio, walnut) Sesame Χ ___ If yes, specify Sulfites² Χ amount:

¹All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

²The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.