



Baiada

# National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-3683-NAT	Date of Creation		26/02/2015	
		Issue Number	C	Date	26/02/2015

Product Name	Fresh - Chicken - Wholebird - Bulk - Size 20
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
11220	SIZE 20 BULK CTN	N/A	19313690112204	Bulk - Unbranded	FIXED	7.0 x 2.000Kg

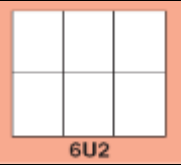
1. PRODUCT DESCRIPTION	
A bulk carton of size 20 whole birds, packed 7 per carton.	

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Fresh Whole Chicken	Portion Weight	2000g	2000g	2099g
	NET Weight per pack	14000g	14000g	14693g
Finished Product	Temperature (in °C)	4°C	0°C	5°C

2.2. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<100,000,000 cfu/g at end of shelf life	Annually
Campylobacter	Accredited NATA analysis laboratory	<1,000 cfu/g at end of shelf life	Annually

2.3. SENSORY			
Test	Method	Limit	Frequency
Organoleptic - Raw Product	QA Check	Refer to QAS	Annually

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
LINER	BLUE LINER	Knot Tie	Place 7 birds in lined carton and knot liner to seal.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Name	Action
CARTON	FLAT PACK CARTON WITH HAND HOLES	Seal & Label
PALLET WRAP	PALLET WRAP	Wrap Pallet
Unit/Carton		7.00
		
Pallet Configuration	6 cartons per layer, 8 layers high = 48 cartons per pallet	
Delivery height of (mm)	1200 mm	

4. LABELLING / PRINTING				
Label Type	Name	Positioning/ Location	Label Information	Type of Application
CARTON LABEL	CARTON LABEL	Place product label at end of carton.	Product Name, Code, Use By/Best Before Date, NET Weight, Storage Instructions, Company Name, Address, Country of Origin, Plant Produced, Est. Number.	Applied Manually

5. STORAGE CONDITIONS AND SHELF LIFE		
STORAGE CONDITIONS	SHELF LIFE	
	Best Before / Use By Date	Number of Days
Fresh: Keep Refrigerated. Store at or below 4°C.	Best Before Date from Date Of Kill	0 + 10 Days

6. TRACEABILITY			
6.1. PACKAGING AND LABELLING			
Inner Packaging	Type of Packaging	Best Before Date	Establishment Number
Outer packaging	Type of Packaging	Best Before Date	Establishment Number
Inner and Outer labels	Right label and presence on the packaging		

6.2. RAW MATERIAL			
SUBSTRATE	Kill Date	% in the Final Product	Total kg per Batch

7. INGREDIENT DECLARATION
Chicken (100%).

8. NUTRITION INFORMATION PANEL – N/A
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9. CLAIMS				
Claim	Criteria	Justification	Can we make this claim? YES/NO	Claim Present on Packaging? YES/NO
Halal Approved	Halal Certification for processing site(s) and ingredients.	Halal certification for processing sites.	Yes	No

10. ALLERGEN STATEMENT	
Contains	Nil
May be present	Nil

11. ALLERGENS		
VITAL ANALYSIS Required	NO	
VITAL ANALYSIS Available	NO	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	No	
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk & milk products	No	
Peanuts and peanut products	No	
Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera	No	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	No	
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Lupin and Lupin Products	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT	
<p>Product of Australia.</p> 	

13. COOKING INSTRUCTIONS – N/A	
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14. GMO & IRRADIATED PRODUCT	
<b>No</b>	<b>Genetically Modified</b> – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
<b>No</b>	<b>Not Irradiated</b> – does this product contain materials that have been irradiated, according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.3.

15. ADVISORY STATEMENTS	
<b>Poultry Products - Fresh Chicken</b>	<p>Handling Chicken Safely:</p> <ol style="list-style-type: none"> <li>1. Always keep raw chicken refrigerated and separated from other foods.</li> <li>2. Always thaw frozen chicken completely before cooking.</li> <li>3. Wash hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling chicken.</li> <li>4. Always cook thoroughly.</li> </ol>
<b>Freeze Process</b>	If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze.
<b>Contains Bones</b>	This product contains bone(s).

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
<b>Finished Product</b>	<i>BERESFIELD</i>	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	<i>679</i>
	<i>HANWOOD</i>	Bartter Enterprises Pty Limited: Murphy Rd, Hanwood, NSW 2680	<i>2060</i>
	<i>OSBORNE PARK</i>	Bartter Enterprises Pty Limited: 116 Howe St, Osborne Park, WA 6017	<i>188</i>
	<i>TAMWORTH</i>	Baiada Poultry Pty Limited: 1 Out St, West Tamworth, NSW 2340	<i>4521</i>

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Approval			
Name	Position	Date	Signature
Linda Sharp	Operation Manager	01/02/2017	<i>Linda Sharp</i>
Kate Berryman	Product Development	26/10/2016	<i>Kate Berryman</i>
Lalita Narayan	QA Manager	22/11/2016	<i>Lalita Narayan</i>
	Marketing		