




# National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-3858-NAT	Date of Creation		10/09/2014	
		Issue Number	C	Date	10/09/2014

Product Name	<b>Fresh - Chicken Drumsticks - Bulk 6kg - Size 17+</b>
Name on Pack	NA

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
14101	6KG DRUMSTICKS SIZE 17+ CTN	N/A	19313690141013	Bulk - Unbranded	FIXED	6.000Kg

1. PRODUCT DESCRIPTION	
<p>BULK pack of fresh chicken:</p> <ul style="list-style-type: none"> <li>- Drumsticks</li> <li>- Size 17+.</li> </ul>	

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Fresh Chicken Drumsticks	Number of pieces	N/A	N/A	N/A
	Portion Weight	N/A	N/A	N/A
Finished Product	NET Weight per pack	6Kg	6Kg	6.5Kg
	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. CHEMICAL PARAMETERS – N/A**

**2.4. SENSORY**


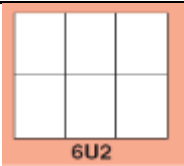
Test	Method	Limit	Frequency
Organoleptic - Raw Product	QA Check	Refer to QAS	Annually

**3. PACKAGING**

**3.1. INNER/PRIMARY PACKAGING**

Packaging Type	Packaging Details	Seal Integrity	Action
LINER	BLUE LINER	Cable Tie	Neatly place 6kg of product into liner and seal with cable tie.
TIE	BLACK CABLE TIE	N/A	Use one per liner.

**3.2. OUTER/SECONDARY PACKAGING**

Packing Type	Description	Action
CARTON	STEGGLES BOIX TRAY CARTON 	Pack & Label.
FILM	PALLET WRAP	Wrap Pallet.
Unit/Carton		6.00Kg
		
Pallet Configuration	6 cartons per layer, 8 layers high = 48 cartons per pallet	
Delivery height of (mm)	<1200 mm	

**4. LABELLING / PRINTING**

Label Type	Description	Positioning/ Location	Label Information	Type of Application
CARTON LABEL	HI-VIS CARTON LABEL	Place product label at end of carton.	Product Name, Code, 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 + 7 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 all 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	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	No	
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT
Product of Australia.

13. COOKING INSTRUCTIONS – N/A
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14. GMO & IRRADIATED PRODUCT	
No	<b>Genetically Modified</b> – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
No	<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>	Handling Chicken Safely: 1. Always keep fresh product refrigerated and separated from other foods. 2. Always thaw frozen chicken completely before cooking. 3. Wash hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling chicken. 4. Always cook thoroughly.
<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).

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16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	TAMWORTH	Baiada Poultry Pty Limited: 1 Out St, West Tamworth, NSW 2340	4521

Approval			
Name	Position	Date	Signature
Kimberly Chotitawan	Operation Manager	31/01/2017	<i>Kimberly Chotitawan</i>
Kate Berryman	Product Development	28/01/2015	<i>Kate Berryman</i>
Elise Smith	QA Manager	28/01/2015	<i>Elise Smith</i>