



Baiada

National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-3867-NAT	Date of Creation		28/04/2008	
		Issue Number	C	Date	07/03/2022

Product Name	Fresh - RSPCA - Chicken - Wings - 12Kg
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
14205	12KG RSPCA WINGS SIZE 17+ CTN	N/A	19313690142058	Bulk - Unbranded	FIXED	12.00Kg

1. PRODUCT DESCRIPTION	
A 12kg carton of fresh RSPCA chicken wing pieces from size 17+ birds.	

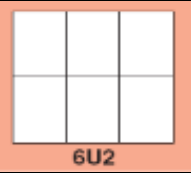
2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Fresh RSPCA Chicken Wings	Portion Weight	N/A	N/A	N/A
	Number of pieces	N/A	N/A	N/A
Finished Product	NET Weight per pack	12Kg	12Kg	12.2Kg
	Temperature (in °C)	4°C	0°C	5°C

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
Enterobacteriaceae	Accredited NATA analysis laboratory	<1,000,000 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	Fold	Pack product into liner and seal.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Description	Action
CARTON	STEGGLES BOIX TRAY CARTON	Pack & Label Carton.
FILM	PALLET WRAP	Wrap Pallet.
Unit/Carton	12.00Kg	
		
Pallet Configuration	6 cartons per layer, 8 layers high = 48 cartons per pallet	
Delivery height of (mm)	1222mm	

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 – N/A	
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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	
Lupin and Lupin 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	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT	
Product of Australia.	

13. COOKING INSTRUCTIONS – N/A

14. GMO & IRRADIATED PRODUCT	
No	Genetically Modified – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
No	Not Irradiated – 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	
Contains Bones	This product contains bone(s).
Poultry Products - Fresh Chicken	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.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	<i>HANWOOD</i>	Bartter Enterprises Pty Limited: Murphy Rd, Hanwood, NSW 2680	<i>2060</i>

Approval			
Name	Position	Date	Signature
Warren Cossgrove	Operation Manager	03/04/2017	<i>Warren Cossgrove</i>
Nicole Wall	Product Development	03/04/2017	<i>NWall</i>
Alesja Palkonen	QA Manager	03/04/2017	<i>Alesja Palkonen</i>