



Baiada

# National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-3911-NAT	Date of Creation		02/09/2014	
		Issue Number	C	Date	16/10/2024

Product Name	<b>Fresh - Chicken - FOT - Skin Off - Bulk 6Kg - Size 17+</b>
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
14404	6KG TH/FIL S/OFF SIZE 17+ CTN	N/A	19313690144045	Bulk - Unbranded	FIXED	6.000Kg

## 1. PRODUCT DESCRIPTION

Bulk pack of fresh chicken:

- Thigh fillets
- Skin Off
- From size 17+ birds



## 2. PRODUCT PARAMETERS

### 2.1. PHYSICAL PARAMETERS


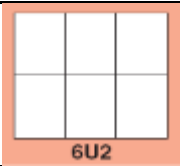
Ingredient	Parameter	Target	Range	
Finished Product	NET Weight per pack	6Kg	6Kg	6.5Kg
	Temperature (in °C)	4°C	0°C	5°C

### 2.2. MICROBIOLOGICAL PARAMETERS

Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	< 1 x 10 <sup>8</sup> 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	Refer to Organoleptic sheet	Refer to Presentation Guide	Annually

3. PACKAGING				
3.1. INNER/PRIMARY PACKAGING				
Packaging Type	Packaging Details		Seal Integrity	Action
LINER	Name	CARTON LINER BLUE 650x960x34UM	Knot Tie	Knot Liner to Seal.

3.2. OUTER/SECONDARY PACKAGING				
Packing Type	Name	Dimensions	Tare Weight (g)	Action
CARTON	MACHINE ERECTED BOIX TRAY STEGGLES 	Inner: 544x363x130mm Outer: 568x371x134mm	475	Pack and Label.
FILM	PALLET WRAP	Outer: 500X400X11UM	N/A	Wrap Pallet.
Unit/Carton	6.00Kg			
				
Pallet Configuration	6 cartons per layer, 8 layers high = 48 cartons per pallet			
Delivery height of (mm)	1222 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, 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	
Lupin and Lupin 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	
Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT
<p>Australian Chicken.</p> 

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</b>	<p>Handling Chicken Safely:</p> <ol style="list-style-type: none"> <li>1. Keep fresh product refrigerated.</li> <li>2. Always keep raw chicken refrigerated and separated from other foods.</li> <li>3. Always Thaw Frozen Chicken completely before cooking.</li> <li>4. Wash Hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling chicken.</li> <li>5. Always cook thoroughly.</li> </ol>
<b>Freeze Process</b>	If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze.
<b>Deboned Product</b>	Though great care has been taken to remove bones from this product, some may remain.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
<b>Finished Product</b>	<i>BERESFIELD</i>	Baiada Poultry: Hawthorne St, Beresfield, NSW 2322	679
	<i>HANWOOD</i>	Baiada Poultry: Murphy Rd, Hanwood, NSW 2680	2060
	<i>TAMWORTH</i>	Baiada Poultry: 1 Out St, West Tamworth, NSW 2340	4521

Approval			
Name	Position	Date	Signature
Christopher Quinn	<b>Operations</b>	19/07/2018	<i>Christopher Quinn</i>
Monique Hassett	<b>Product Development</b>	19/07/2018	<i>Monique Hassett</i>
Lalita Narayan	<b>Quality Assurance</b>	19/07/2018	<i>Lalita Narayan</i>