

National Product Specification

| PRODUCT | DDD FDC 9100 NAT | Date of Creation | | 05/07/2019 | |
|---------------|------------------|------------------|---|------------|------------|
| SPECIFICATION | BPR-FPS-8199-NAT | Issue Number | С | Date | 16/02/2021 |

| Product Name | Fresh - RSPCA - Chicken - FOB - Skin Off - Tenderloin Off - 250g- 300g - Bulk - 15Kg - Carton |
|--------------|--|
| Name on Pack | N/A |

| Product Code(s) | DESCRIPTION | APN/EAN | TUN/GTIN | BRAND | Weight Declaration | PACK SIZE = Unit/Carton |
|--------------------|--------------------------------------|---------|----------------|----------|-----------------------|----------------------------|
| 44142 | FSH FOB SOFF TLOFF 250-300G 15 KG | N/A | 19310213441421 | STEGGLES | FIXED | 15.000Kg |

| 1. PRODUCT DESCRIPTION | |
|-------------------------------------|--|
| Fresh RSPCA chicken breast fillets: | |
| - Skin Off | |
| - Tenderloin off | |
| - Portion weight of 250-300g | |
| Packed 15Kg per carton. | |

| 2. PRODUCT PARAMETERS | | | | | | |
|---------------------------------|---------------------|--------|------|--------|--|--|
| 2.1. PHYSICAL PARAMETERS | | | | | | |
| Ingredient | Parameter | Target | Ran | ge | | |
| Fresh RSPCA Chicken Breast | Number of pieces | N/A | N/A | N/A | | |
| Fillet Skin off, Tenderloin Off | Portion Weight | 275g | 250g | 300g | | |
| Finish ad Duadout | NET Weight per pack | 15Kg | 15Kg | 15.2Kg | | |
| Finished Product | Temperature (in °C) | 4°C | 0°C | 4°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 | Refer to Organoleptic sheet | Refer to Presentation Guide | Annually | | |

| | 3. PACKAGING | | | | | | |
|----------------|--|----------------|--|--|--|--|--|
| | 3.1. INNER/PRIM | IARY PACKAGING | | | | | |
| Packaging Type | Packaging Type Packaging Details Seal Integrity Action | | | | | | |
| | | | | | | | |
| LINER | BLUE LINER 995X700X26UM | Knot tied. | Place 15Kg of chicken neatly in liner and seal. | | | | |

| | 3.2. OUTER/SECONDARY PACKAGING | | | | | |
|----------------------|--------------------------------|--|--|---------------|--|--|
| Packing Type | Description | | Dimensions | Action | | |
| CARTON | STEGGLES BOIX | TRAY CARTON | Inner: 554x363x130 Outer: 568x371x134 | Seal & Label. | | |
| FILM | PALLET WRAP | | Outer : 500X400X11UM | Wrap Pallet. | | |
| Unit/Carton | | | 15.00Kg | | | |
| | 6U2 | | | | | |
| Pallet Configuration | | 6 cartons per layer, 8 layers high = 48 cartons per pallet | | | | |
| Delivery heigh | nt of (mm) | | 1200mm | | | |

| 4. LABELLING / PRINTING | | | | | | | |
|-------------------------|-------------------------------|---------------------------------------|--|------------------------|--|--|--|
| Label Type | Description | Positioning/ Location | Label Information | Type of Application | | | |
| CARTON LABEL | HI-VIS CARTON LABEL 85X121 | Place product label at end of carton. | Product Name, Code, Best Before Date, NET Weight, Storage Instructions, Company Name, Address, Country of Origin, Est. Number. | Applied Manually | | | |

| 5. STORAGE CONDITIONS AND SHELF LIFE | | | | | |
|--|------------------------------------|------------|--|--|--|
| | SHELF LIFE | | | | |
| STORAGE CONDITIONS | Best Before / Use By Date | | | | |
| Fresh: Keep Refrigerated. Store at or below 4°C. | Best Before Date from Date Of Kill | 0 + 9 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

| 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 |
| RSPCA | Must be from RSPCA approved farm and process facilities. | Chicken must be from RSPCA accredited farms. | Yes | Yes |

| 10. ALLERGEN STATEMENT | | |
|------------------------|-----|--|
| Contains | Nil | |
| May be present | Nil | |

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| 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

Australian Chicken.



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. | | |

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| 15. ADVISORY STATEMENTS | | | |
|-------------------------------------|--|--|--|
| Poultry Products - Fresh Chicken | Handling Chicken Safely: Always keep fresh product refrigerated and separated from other foods. Always thaw frozen chicken completely before cooking. Wash hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling chicken. Always cook thoroughly. | | |
| Freeze Process | If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze. | | |
| Deboned Product | Though great care has been taken to remove bones from this product, some may remain. | | |

| 16. MANUFACTURING SITE | | | |
|------------------------|---------|--|----------------------|
| Туре | Site | Address | Establishment Number |
| Finished Product | HANWOOD | Bartter Enterprises Pty Limited: Murphy Rd, Hanwood, NSW 2680 | 2060 |

| Approval | | | | |
|---------------------|---------------------|------------|---------------------|--|
| Name | Position | Date | Signature | |
| Brenton Richmond | Operation Manager | 16/04/2021 | Brenton Richmond | |
| Monique Lamrock | Product Development | 17/02/2021 | Monique Lamrock | |
| Fulisia Kee | QA Manager | 20/04/2021 | Fulisia Kee | |
| | | | | |