



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-5367-NAT	Date of Creation		13/08/2013	
		Issue Number	3	Date	13/03/2018

Product Name	Fresh Chicken Pet Mince - Extracted Breast Meat
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
90377	FSH 6X2KG SMM	N/A	19310213903776	Bulk - Unbranded	FIXED	6.0 x 2.000Kg

1. PRODUCT DESCRIPTION

Fresh chicken mechanically deboned 3mm breast meat, packed into a 2Kg bag. 6 bags per carton.



2. PRODUCT PARAMETERS

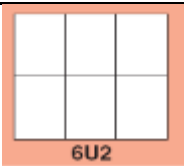
2.1. PHYSICAL PARAMETERS

Ingredient	Parameter	Target	Range	
Chicken Pet Mince	Number of pieces	N/A	N/A	N/A
	Portion Weight	2Kg	2Kg	2.2Kg
Finished Product	NET Weight per pack	2Kg	2Kg	2.2Kg
	Espera Set up Range	NO	N/A	N/A
	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	< 1 x 10 ⁸ 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
BAG	CLEAR PLAIN BAG	Knot tie.	Place 2kg of Minced meat per bag.

3.2. OUTER/SECONDARY PACKAGING			
Packing Type	Name / SAGE Description	Tare Weight (g)	Action
CARTON	BLUE FLAT PACK WITH HAND HOLES	545	Pack and Label.
FILM	PALLET WRAP	N/A	Wrap Pallet.
Unit/Carton	6.00		
			
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	HI-VIS BLANK CTN 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 + 6 Days

6. FVA BATCH SHEET – N/A

7. TRACEABILITY			
7.1. 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		

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

8. INGREDIENT DECLARATION
Chicken (100%).

9. NUTRITION INFORMATION PANEL – N/A

10. 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

11. ALLERGEN STATEMENT	
Contains	Nil
May be present	Nil

12. 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	

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

14. COOKING INSTRUCTIONS – N/A

15. 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.

16. ADVISORY STATEMENTS	
Poultry Products	Handling Chicken Safely: <ol style="list-style-type: none"> 1. Keep fresh product refrigerated. 2. Always keep raw chicken refrigerated and separated from other foods. 3. Always Thaw Frozen Chicken completely before cooking. 4. Wash Hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling chicken. 5. 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.

17. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	<i>BERESFIELD</i>	Baiada Poultry: Hawthorne St, Beresfield, NSW 2322	679
WIP	<i>BERESFIELD</i>	Baiada Poultry: Hawthorne St, Beresfield, NSW 2322	679

Approval			
Name	Position	Date	Signature
Linda Sharp	Operation Manager	15/03/2018	<i>Linda Sharp</i>
Monique Hassett	Product Development	15/03/2018	<i>Monique Hassett</i>
Colin Naidu	QA Manager	15/03/2018	<i>Colin Naidu</i>