



Baiada

National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-39187-NAT	Date of Creation		06/06/2025	
		Issue Number	C	Date	9/02/2026

Product Name	Steggles - Chicken – Mince
Name on Pack	Steggles Fresh Chicken - PREMIUM CHICKEN MINCE

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
39187	FSH PREM CHKN MINCE 10X500G (e)	9310213391941	19310213391870	STEGGLES	FIXED	10 x 0.500Kg

1. PRODUCT DESCRIPTION
A tray pack of fresh chicken mince, sealed with gas barrier film (MAP).

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Finished Product	NET Weight per unit	500g	470g	600g
	Temperature (in °C)	2°C	0°C	4°C

2.2. MICROBIOLOGICAL PARAMETERS				
Test	Method	Limit Target Start (cfu/g or cm ²)	Limit Target End (cfu/g or cm ²)	Frequency
Total Plate Count	Accredited NATA analysis laboratory	<10,000	<100,000,000	As per National QA Micro Testing Regime
Campylobacter	Accredited NATA analysis laboratory	<100	<100	As per National QA Micro Testing Regime
Enterobacteriaceae	Accredited NATA analysis laboratory	<1000	<100,000	As per National QA Micro Testing Regime

2.3. CHEMICAL PARAMETERS			
Test	Method	Limit	Frequency
MAP - Gas Ratio (Oxygen)	Gas Analyser	75% +/-5% of O ₂ and 25% +/-5% of CO ₂	Daily

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3. PACKAGING

3.1. INNER/PRIMARY PACKAGING

Packaging Type	Site	Name/SAGE Description	Supplier	Part Number	Dimensions	Tare Weight (g)	Action
Tray	BER, PRK, OSP	9X7X40 BLUE BARRIER TRAY NO PAD	E & J GLOBAL PTY LTD	305756	221mmx169mm x40mm	As per QA Master list	Place mince in each tray.
Paper Liner	BER, PRK, OSP	MINCE PAPER 120MM X 1750M (50MM CORE)	SIGNET	305252	120mmx1750m	As per QA Master list	Place 1 paper in each tray.
Film	OSP	LID1050 FILM 367MM 100550224	SEALED AIR AUSTRALIA	306318	367mm	As per QA Master list	Top Seal Trays.
Film	PRK	LID1050 FILM 385MM 100778255	SEALED AIR AUSTRALIA	306269	385mmx25um	As per QA Master list	Top Seal Trays.
Film	BER	LID1050 FILM 430MM 100354055	SEALED AIR AUSTRALIA	304243	430mmx25um	As per QA Master list	Top Seal Trays.

3.2. OUTER/SECONDARY PACKAGING

Packaging Type	Site	Name/SAGE Description	Supplier	Part Number	Dimensions	Tare Weight (g)	Action
Carton	BER, PRK, OSP	MACHINE ERECTED BOIX TRAY STEGGLES	VISY BOARD PTY LTD	303305	Outer Dimensions: 568mmx371mmx 134mm	As per QA Master list	Pack and label.
Film	BER, PRK, OSP	S-WRAP FILM CLR MACH CST 500X1920X17	PLUS PAK SAFETY (AUS)	307259	500mmx1920m mx17um	As per QA Master List	Wrap pallet.
Unit/Carton		10					
Pallet Configuration		6 cartons per layer, 8 layers high = 48 cartons per pallet					
Delivery height of (mm)		<1200mm					

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4. LABELLING / PRINTING

Label Type	Name/SAGE Description	Part Number	Positioning/ Location	Label Information	Site	Type Of Application
Front Label	STEGGLES FRESH CHICKEN LABEL 103915	305169	Place in the middle of landscape oriented tray.	Steggles Fresh Chicken, Country of Origin.	BER, PRK, OSP	Espera Setup
Front Label	FRESH CHICKEN MINCE LABEL 'E' 108752	305920	Bottom right hand corner of landscape oriented tray.	Product Description, Best Before Date, Barcode, e Weight/Kg, Storage Instructions, Est. Number, Country of Origin.	BER, PRK, OSP	Espera Setup
Carton Label	HI-VIS BLANK CTN LABEL 84.5X121 116480	306918	Place product label at end of carton.	Product Name, Code, Best Before Date, e Weight, Storage Instructions, Company Name, Address, Country of Origin, Plant Produced, Est. Number.	BER, PRK, OSP	Espera Setup

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 + 12 Days

6. INGREDIENT DECLARATION

Chicken (100%).

7. NUTRITION INFORMATION PANEL - N/A

8. CLAIMS

Claim	Justification	Claim Present on Packaging? - Yes/No
Halal Certified	Halal certification for all site(s).	No

9. AUSTRALASIAN RECYCLING LABEL - N/A

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
Added Sulphites (> 10 mg/kg or 10ppm)	No	
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	
Tree nuts and other tree nut products	No	

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

13. COOKING INSTRUCTIONS - N/A

14. ADVISORY STATEMENTS	
Statement Type	Statement Text
MAP	How should Map Processed product be stored and handled: The inhibition of the growth of food spoilage organisms only occurs whilst the tray film seal remains intact. Once the tray film is opened, the organisms have access to normal air and can continue multiplying. Map Processed product needs to be stored at or below 5°C or between 0 and 5°C and handled the same way as any other fresh poultry.
Poultry Products - Fresh Chicken	<p>Handling Chicken Safely:</p> <ol style="list-style-type: none"> 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.
Deboned Product	Though great care has been taken to remove bones from this product, some may remain.

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15. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	BER	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	679
Finished Product	PRK	BPL Adelaide Pty Limited: 51/53 Diagonal Road, Pooraka, SA 5095	2283
Finished Product	OSP	Bartter Enterprises Pty Limited: 116 Howe St, Osborne Park, WA 6017	188