



Baiada

National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-4721-NAT	Date of Creation		21/07/2011	
		Issue Number	C	Date	03/12/2018

Product Name	Steggles - Premium Breast Chicken - Schnitzel
Name on Pack	Steggles Premium Breast Chicken Schnitzel

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
56369	STEG CHKN BRST SCHNITZEL 6X1KG	9313690563696	19313690563693	Steggles	FIXED	6 x 1Kg

1. PRODUCT DESCRIPTION

- Fully cooked schnitzel.
- With a plain crumb coating.
- Packaged in a 1Kg bag then into a shipper carton.

2. PRODUCT PARAMETERS

2.1. PHYSICAL PARAMETERS

Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight (grams)	103g	100g	105g
	Temperature (°C)	<-18°C	-18°C	-15°C
	NET Weight per pack (KG)	1Kg		
	Number of pieces (count)	10 Count		
	Metal Detection Inspection (Beresfield) (mm)	Ferrous 2mm, Non Ferrous 2mm, Stainless Steel 2.5mm		
	Metal Detection Inspection (Mt. Kuring Gai) (mm)	Ferrous 1.5mm, Non Ferrous 2mm, Stainless Steel 2.5mm		

2.2. MICROBIOLOGICAL PARAMETERS

Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<1000,000 cfu/g	2 Per Batch, Start and End.
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	2 Per Batch, Start and End.

2.3. CHEMICAL PARAMETERS			
Test	Method	Limit	Frequency
NIP Testing Validation	Accredited NATA analysis laboratory	within 20% of NIP values on label	Annually

2.4. SENSORY			
Test	Method	Limit	Frequency
Organoleptic - Raw product	Refer to Organoleptic sheet	Refer to Presentation Guide	2 hourly during production
Organoleptic - Cooked product	Refer to Organoleptic sheet	Refer to Presentation Guide	2 hourly during production

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
FILM	CHICKEN SCHNITZEL FILM	Heat Seal.	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Description	Action
CARTON	FOODSERVICE CARTON	Pack 6x1Kg/ Carton.
FILM	PALLET WRAP	Wrap Pallet.
Unit/Carton		6.00
Pallet Configuration		12 Cartons per layer, 6 Layers per pallet = 72 Cartons per pallet
Delivery height of (mm)		≤1200MM

4. LABELLING / PRINTING				
Label Type	Description	Positioning/ Location	Label Information	Type of Application
INKJET PRINTING	INKJET PRINTING	Print on bag on space left for Best Before Date.	Best Before Date, Time of Production.	Laser Printing
CARTON LABEL	CARTON LABEL	Place product label at end of carton.	Product Name, Code, Best Before, 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 Date	Number of Days
Frozen: Keep Frozen. Store at or below - 18°C.	Best Before Date from Date Of Manufacturing	548 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
MARINADE	Batch Code	% in the Final Product	Total Kg per Batch
PREDUST	Batch Code	% in the Final Product	Total Kg per Batch
BATTER	Batch Code	% in the Final Product	Total Kg per Batch
WATER	N/A	% in the Final Product	Total Kg per Batch
CRUMB	Batch Code	% in the Final Product	Total Kg per Batch
OIL	Batch Code	% in the Final Product	Total Kg per Batch

7. INGREDIENT DECLARATION

Chicken Breast (69%), Water, Manufactured Crumb [**Wheat** Flour], Salt, Vegetable Powder, **Wheat** Flour, **Wheat** Gluten, **Wheat** Starch, Thickener (1404), Mineral Salts (450, 500), Vegetable Gums (412, 415), Vegetable Oil (Cottonseed, Canola), Tapioca Starch, Dextrose (Maize), Potato Fibre.

8. NUTRITION INFORMATION PANEL

Average Servings per Pack		10	NATA Accredited Analysis Available		FM1614610 23 Mar 16
Average Serving Size / Edible Portion		100g	Theoretical		NO
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
Energy	678	kJ	8	678	kJ
Protein	16.5	g	33	16.5	g
Fat	5.6	g	8	5.6	g
Saturated Fat	0.8	g	3	0.8	g
Carbohydrates	11.2	g	4	11.2	g
Total Sugars	1.4	g	2	1.4	g
Sodium	470	mg	20	470	mg

*Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

9. CLAIMS

Claim	Criteria	Justification	Can we make this claim? YES/NO	Claim Present on Packaging? YES/NO
No Artificial Colours	No Synthetic or Nature Identical Colours in Ingredient Declaration, all Colours are Natural.	Colours from natural ingredients (Herbs and Spices)	YES	YES
Halal Approved	Halal Certification for processing site(s) and ingredients.	Halal Certification	YES	NO
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Natural Flavourings	YES	YES
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	No Preservatives in the ingredient declaration	YES	YES

10. ALLERGEN STATEMENT

Contains	Wheat
May be present	Egg, Milk and Soy

11. ALLERGENS

VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	134941	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	Yes	Manufactured Crumb (Wheat), Wheat Flour, Wheat Gluten, Wheat
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk & milk products	No	
Lupin and lupin 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

Made in Australia from at least 95% Australian Ingredients



13. COOKING INSTRUCTIONS

General Instructions	<ul style="list-style-type: none"> • Remove schnitzels from pack. • Always cook from frozen. • For best results, oven cook.
Oven	OVEN <ol style="list-style-type: none"> 1. Preheat fan forced oven to 180°C. 2. Remove frozen Schnitzels from the pack and place evenly on a lined baking tray. 3. Cook for 25 minutes, turning once.
Deep Fry	DEEP FRY <ol style="list-style-type: none"> 1. Preheat fryer to 180°C. 2. Remove frozen schnitzel from the pack. 3. Cook for 6 minutes.
Pie Warmer	PIE WARMER <ol style="list-style-type: none"> 1. Preheat pie warmer to high setting (140°C). 2. Remove frozen schnitzel from the pack and place in pie warmer. 3. Cooking for 45 minutes, turning occasionally. <ul style="list-style-type: none"> • *All appliances are different that's why it's important to use this as a guide only.
*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.	

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	
Do Not Thaw	Always cook from frozen.
Deboned Product	Though great care has been taken to remove bones from this product, some may remain.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	STEGGLES FOODS BERESFIELD	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	410
	STEGGLES FOODS MT KURING-GAI	Steggles Foods Mt Kuring-gai Pty Limited: 4-6 Mundowi Road, Mt Kuring-Gai, NSW 2080	2195

Approval			
Name	Position	Date	Signature
Ron Waterhouse	Operations	21/12/2018	<i>Ron Waterhouse</i>
Kate Berryman	Product Development	21/12/2018	<i>Kate Berryman</i>
Olivia Sims	Quality Assurance	12/03/2019	<i>Olivia Sims</i>