



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-4684-NAT	Date of Creation		21/11/2012	
		Issue Number	C	Date	14/03/2019

Product Name	Steggles - Chicken - Wedges
Name on Pack	Steggles Chicken Breast Wedges Crumbed

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
56281	STEG CHK BREAST WEDGES 6X1KG (e)	9310213562815	19310213562812	Steggles	FIXED	6 x 1Kg

1. PRODUCT DESCRIPTION
<p>Fully cooked. Tender chicken breast meat. Formed into a wedge shape Coated in a crunchy golden crumb. Packaged in a pre-printed bag, and outer carton, carton labelled.</p>

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Finished Product	Temperature (°C)	<-15°C	-18°C	-15°C
	eWeight per pack (Kg)	1.000Kg	0.970Kg	
	Number of pieces (Count)	33 Count	31 Count	34 Count
	Metal Detection Inspection (mm)	2.0mm Ferrous, 2.0mm Non Ferrous, 2.5mm Stainless Steel		

2.2. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<1X10 ⁶ 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	As per ABCDE Sample regime
Organoleptic - Cooked product	Refer to Organoleptic sheet	Refer to Presentation Guide	As per ABCDE Sample regime

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
FILM	CHICKEN BREAST WEDGES 'e'	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 CTN 377X270X160	Pack 6 inner cartons and Label.
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 onto the allocated spot on the film.	Best Before Date, Time of Production.	Laser Printing
CARTON LABEL	CARTON LABEL	Side of carton.	Product Name, Code, Best Before date, eWeight, 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
WATER	N/A	% 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 (67%), Water, Wheat Flour, Salt, Yeast, Wheat Gluten, Sugar, Wheat Starch, Vegetable Oil (Cottonseed, Canola), Thickener (1404), Mineral Salts (450, 500, 451), Vegetable Gums (412, 415), Ground Spices (Onion, Garlic), Natural Flavours, Dextrose, Flavour Enhancers (635).

8. NUTRITION INFORMATION PANEL					
Average Servings per Pack		10	NATA Accredited Analysis Available		AVG. OF BER & MTK SYD-51048511-22AUG18 FM1735023-08JUN17
Average Serving Size / Edible Portion		100G	Theoretical		NO
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
Energy	817	kJ	9	817	kJ
Protein	17.9	g	36	17.9	g
Fat	9.8	g	14	9.8	g
Saturated Fat	2.2	g	9	2.2	g
Carbohydrates	8.8	g	3	8.8	g
Total Sugars	0.8	g	1	0.8	g
Dietary Fibre	0.9	g	3	0.9	g
Sodium	371	mg	16	371	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.	Does not contain artificial colours	YES	YES
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Only natural flavours in ingredients	YES	YES
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	No Preservatives in the Ingredient declaration	YES	YES
High in protein	The food contains at least 10g of protein per serving (FSANZ).	17.9g per Serving	YES	NO
Good Source of Protein	The food contains at least 5g of protein per serving (FSANZ).	NIP Testing Result (17.9g Protein)	YES	NO
No Added Hormones.	Routine scheduled analytical results verify compliance.	All Steggles chickens are free from any added hormones.	YES	YES
Halal Approved	Halal Certification for processing site(s) and ingredients.	Raw material is Halal Certified	YES	NO
School canteen approved - AMBER LIST - Meat products and alternatives crumbed and not-crumbed (burgers, patties, strips, balls or nuggets), sausages, frankfurts	Must be below: Energy = 1000kJ or less per 100g Food, Saturated Fat = 5g or less per 100g, Sodium = 450mg or less per 10g Food.	All nutrients meet criteria	YES	YES
Health Star Rating (3.5)	A completed online health star calculation using NIP results.	Health star rating calculation result of 3.5	YES	YES
Australian Grown	Chicken Grown in Australia	Steggles chicken is grown in Australia.	YES	YES
Steggles chickens are raised in large barns.	Certification maintained via external compliance audits.	All Steggles chickens are raised in large barns.	YES	YES

10. ALLERGEN STATEMENT

Contains	Wheat.
May be present	Egg and Sesame.

11. ALLERGENS

VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	131046	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	Yes	Wheat Flour, Wheat Starch, and Wheat Gluten
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 & their products	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 97% Australian ingredients.



13. COOKING INSTRUCTIONS	
Instructions	<ul style="list-style-type: none"> Remove Wedges from pack prior to cooking. Always cook from frozen. For best results cook in deep fryer or oven. All appliances are different that's why it's important to use this as a guide only.
Oven	OVEN 1) Preheat Fan Forced oven to 180°C. 2) Remove frozen wedges from the pack and place on a lined baking tray. 3) Cook for 15 minutes, turning once.
Deep Fry	DEEP FRY 1) Preheat deep fryer to 180°C 2) Remove frozen wedges from the pack and place into deep fryer. 3) Cook for 5 minutes.
Pie Warmer	PIE WARMER 1) Preheat Pie warmer set at high to 140°C. 2) Remove frozen wedges from the pack and place into pie warmer. 3) Cook for 30 minutes.
*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	
Deboned Product	Though great care has been taken to remove bones from this product, some may remain.
Do Not Thaw	Always cook from frozen.
Poultry Products	<u>Handling Chicken Safely:</u> 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.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	STEGGLES FOODS BERESFIELD	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	410

Approval			
Name	Position	Date	Signature
Manu Singh	Operations	29/03/2019	<i>Manu Singh</i>
Kate Berryman	Product Development	20/03/2019	<i>Kate Berryman</i>
Jeremy Chenu	Quality Assurance	07/05/2019	<i>Jeremy Chenu</i>