



# National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-7504-NAT	Date of Creation		25/10/2017	
		Issue Number	C	Date	26/10/2017

Product Name	Foodservice - Steggles Classic Crumb Tender
Name on Pack	Classic Crumb Chicken Tenders

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
54124	FZN STEGGLES CLASSIC CRUMB TENDER 6 X 1KG	9310213541247	19310213541244	Steggles	FIXED	6 x 1.0Kg

1. PRODUCT DESCRIPTION	
Fully cooked frozen formed chicken meat, with a light golden crispy potato crumb coating. Packaged in a 1Kg bag and shipping carton.	

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight	66.90g	66g	67g
	Temperature (in °C)	-18°C	-15°C	-20°C
	NET Weight per pack	1Kg		
	Number of pieces	15 Count	15 Count	16 Count
	Metal Detection Inspection	Ferrous 2mm, Non Ferrous 2mm, Stainless Steel 2.5mmmm		

2.2. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
<b>Microbiological - Total Plate Count</b>	Accredited NATA analysis laboratory	<100,000 cfu/g	As per ABCDE sampling regime
<b>Coagulase +ve Staphylococcus</b>	Accredited NATA analysis laboratory	<100 cfu/g	As per ABCDE sampling regime
<b>L. monocytogenes</b>	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sampling regime
<b>Campylobacter</b>	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sampling regime
<b>Total Coliforms</b>	Accredited NATA analysis laboratory	110/g Max cfu/g	As per ABCDE sampling regime
<b>Salmonella</b>	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sampling regime

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

2.4. SENSORY			
Test	Method	Limit	Frequency
<b>Organoleptic - Raw product</b>	Refer to Organoleptic sheet	Refer to Presentation Guide	3 times per shift
<b>Organoleptic - Cooked product</b>	Refer to Organoleptic sheet	Refer to Presentation Guide	3 times per shift
<b>Appearance</b>	QA Check	Uniform Tender Shape	3 times per shift
<b>Colour</b>	QA Check	Light golden crispy potato blend crumb coating. Chicken is off-white in colour.	3 times per shift
<b>Flavour</b>	QA Check	Savoury potato flavour.	3 times per shift

### 3. PACKAGING

#### 3.1. INNER/PRIMARY PACKAGING

Packaging Type	Packaging Details	Seal Integrity	Action
FILM BAG	STEGGLES CLASSIC CRUMB TENDERS	Heat seal	Film Loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.
BAG	STEGGLES GREASE PROOF BAGS	N/A	Place 1 Plastic bag per inner box.

#### 3.2. OUTER/SECONDARY PACKAGING

Packing Type	Description	Action
CARTON	C6 530-C CARTON	Pack and Seal.
Unit/Carton	6.00	
Pallet Configuration	12 cartons per layer, 6 layers high = 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	Printed on the back of the bag.	Best Before Date, Batch Code	Laser Printing
CARTON LABEL	CARTON LABEL	Place product label at end of carton.	Product Name, Code, Best Before/Use By 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
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/Use by Date	Establishment Number
Outer packaging	Type of Packaging	Best Before/Use by 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
WATER	N/A	% in the Final Product	Total kg per Batch
SEASONING	Batch Code	% 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 (45%), Water Coating [Potato Flakes [Potato, Emulsifier (471), Mineral Salt (450), **Preservative (223)**, Food Acid (330)], **Wheat** Flour, Rice Flour, Salt, Emulsifier (481), Dextrose, Spice Extracts (160c, 100, 160b) Yeast], Vegetable Oil (Canola, Cottonseed), **Wheat** Flour, **Wheat** Gluten, **Wheat** Starch, Salt, Tapioca Starch, Thickener (1404), Mineral Salts (450,500, 451), Vegetable Gums (412,415), **Soy Protein Isolate**.

## 8. NUTRITION INFORMATION PANEL

Average Servings per Pack			16		NATA Accredited Analysis Available		YES		
Average Serving Size / Edible Portion			63.0 g		Theoretical			NO	
	Average Quantity				% Daily Intake		Average Quantity		
	Per Serving				Per Serving		Per 100g		
Energy	579	kJ			7		920	kJ	
Protein	8.0	g			16		12.7	g	
Fat	9.1	g			13		14.5	g	
Saturated Fat	1.3	g			5		2.0	g	
Carbohydrates	5.9	g			2		9.4	g	
Total Sugars	0.3	g			0		0.5	g	
Dietary Fibre	0.6	g			2		1.0	g	
Sodium	236	mg			10		376	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.	Artificial Colours	YES	YES
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Natural Flavouring	YES	YES
Halal Approved	Halal Certification for processing site(s) and ingredients.	Halal Certification for all Beresfield site	YES	YES
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	Preservative 223	NO	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.	NIP Verification	YES	YES
Health Star Rating (3.5)	A completed online health star calculation using NIP results.	HSR Calculation	YES	YES

## 10. ALLERGEN STATEMENT

Contains	Gluten, Soy, Sulphites
May be present	Egg, Milk, Sesame

### 11. ALLERGENS

<b>VITAL ANALYSIS Required</b>	<b>YES</b>	
<b>VITAL ANALYSIS Available</b>	<b>YES</b>	
<b>PARAMETERS</b>	<b>PRESENCE (YES/NO)</b>	<b>DESCRIPTION OF INGREDIENT</b>
Cereals containing gluten & their products	Yes	Wheat Flour, Wheat Gluten, Wheat Starch / Wheat Flour, Dextrose (Wheat)
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	Yes	Soy Protein Isolate
Tree nuts and tree nut products other than coconut from the fruit of the palm <i>Cocos nucifera</i>	No	
Added Sulphites (> 10 mg/kg or 10ppm)	Yes	Sodium metabisulfite (E223) / Potato Flakes, Dextrose
Honey & honey products	No	

### 12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 79% Australian ingredients.



### 13. COOKING INSTRUCTIONS

<b>Instructions</b>	Remove frozen tenders from the pack and place evenly on a lined baking tray.
<b>Oven</b>	Fan Forced Oven: Preheat oven to 180C. Place tenders evenly onto an oven tray. Cook for 20 minutes, turning once.
<b>Deep Fry</b>	Deep Fryer: Preheat fryer to 180C. Cook tenders for 5 minutes.
<i>*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.</i>	

14. GMO & IRRADIATED PRODUCT	
No	<b>Genetically Modified</b> – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
No	<b>Not Irradiated</b> – 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.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	STEGGLES FOOD BERESFIELD	Steggles Foods: Hawthorne St, Beresfield, NSW 2322	410

Approval			
Name	Position	Date	Signature
Michael Paterson	Operations	14/02/2018	<i>Michael Paterson</i>
Kate Berryman	Product Development	05/01/2018	<i>Kate Berryman</i>
Jeremy Chenu	Quality Assurance	14/02/2018	<i>Jeremy Chenu</i>