



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-7616-NAT	Date of Creation		14/03/2017	
		Issue Number	C	Date	9/02/2018

Product Name	Steggles - Chicken - Burger - Crumbed
Name on Pack	Steggles Chicken Burger - Crumbed

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
56613	STEGGLES CHICKEN BURGER CRUMBED 1KG	9310213566134	19310213566131	Steggles	FIXED	6.0 x 1.000Kg

1. PRODUCT DESCRIPTION
<p>Fully cooked and frozen formed chicken meat burger, with a potato crumb coating.</p> <p>Packaged in a 1kg bag and shipping carton.</p>

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight	84g	82g	86g
	Temperature (in °C)	<-15°C		
	NET Weight per pack	>1Kg		
	Number of pieces	12 Count	12 Count	13 Count
	Metal Detection Inspection	Ferrous 2mm, Non Ferrous 2mm, Stainless Steel 2.5mm		

2.2. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<100,000 cfu/g	As per ABCDE sample regime
E. Coli	Accredited NATA analysis laboratory	<3 cfu/g	As per ABCDE sample regime
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	As per ABCDE sample regime
Total Coliforms	Accredited NATA analysis laboratory	<100 cfu/g	As per ABCDE sample regime
L. monocytogenes	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sample regime
Salmonella	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sample regime
Campylobacter	Accredited NATA analysis laboratory	Not Detected in 25g	As per ABCDE sample regime

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 BURGER 1KG FILM	Heat Seal.	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product. Small perforations made in bag. Print Best Before Date and Time.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Description	Action
CARTON	FOODSERVICE CARTON	Pack 6 x 1Kg bags/ctn
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	Top left corner on the back of the packaging.	Best Before Date, Time of Production.	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 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
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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 (48%), Water, Potato Flakes (6%) [Potato, Emulsifier (471), Mineral Salts (450), **Preservative (223)**, Food Acid (330)], **Wheat** Flour, Rice Flour, Salt, Emulsifier (481), Dextrose, Spice Extract (160c, 100), Vegetable Oil (Cottonseed, Canola), **Wheat** Gluten, **Wheat** Starch, **Soy** Protein, Mineral Salts (508, 450, 500), Yeast Extracts, **Egg** Powder, Sugar, Herbs (Rosemary, Sage), Spices (Celery, White Pepper, Black Pepper), Natural Flavour, Vegetable Powder, Thickener (1404), Vegetable Gums (412, 415).

8. NUTRITION INFORMATION PANEL

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Average Servings per Pack		10		NATA Accredited Analysis Available	
				FM1708287 16 Feb 17	
Average Serving Size / Edible Portion		100.0 g		Theoretical	
				NO	
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
Energy	870	kJ	10	870	kJ
Protein	13.2	g	26	13.2	g
Fat	10.0	g	14	10.0	g
Saturated Fat	1.5	g	6	1.5	g
Carbohydrates	16.2	g	5	16.2	g
Total Sugars	1.0	g	1	1.0	g
Dietary Fibre	3.1	g	10	3.1	g
Sodium	420	mg	18	420	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 & Spices)	Yes	Yes
High in protein	The food contains at least 10g of protein per serving (FSANZ).	13.2g per Serving	Yes	No
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Natural Flavourings	Yes	Yes
Halal Approved	Halal Certification for processing site(s) and ingredients.	Ingredients are Halal Certified	No	No
Health Star Rating (4)	A completed online health star calculation using NIP results.	HSR Calculation	Yes	Yes
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. HSR of 3.5 or above	NIP verification	Yes	Yes

10. ALLERGEN STATEMENT

Contains	Wheat, Egg, Soy, Sulphites
May be present	Milk and Sesame Seeds

11. ALLERGENS

VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	114744	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	Yes	Wheat Flour, Flavour (Wheat), Dextrose (Wheat)
Crustacea and their products	No	
Egg and egg products	Yes	Egg Powder
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	Yes	Soy Protein
Added Sulphites (> 10 mg/kg or 10ppm)	Yes	200ppm - Dextrose, Potato Flakes
Lupin and Lupin Products	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 86% Australian ingredients.



13. COOKING INSTRUCTIONS

Instructions	<p>Remove Crumbed burgers from pack. Always cook from frozen.</p> <p>For best results cook in deep fryer or oven.</p> <p>This is a guide only: you may need to adjust cooking times as appliance temperatures can vary.</p>
Oven	<p>Fan Forced Oven:</p> <p>Preheat oven to 180°C. Place burger(s) onto an oven tray. Heat for 20 minutes, turning once.</p>
Deep Fry	<p>Deep Fry:</p> <p>Heat oil over a medium heat (180°C). Heat burger(s) for 5 minutes.</p>
<i>*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.</i>	

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 FOOD BERESFIELD	Steggles Foods: Hawthorne St, Beresfield, NSW 2322	410

Approval			
Name	Position	Date	Signature
Michael Paterson	Operations	21/02/2018	<i>Michael Paterson</i>
Kate Berryman	Product Development	20/02/2018	<i>Kate Berryman</i>
Jeremy Chenu	Quality Assurance	21/02/2018	<i>Jeremy Chenu</i>