



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-4711-NAT	Date of Creation		16/06/2010	
		Issue Number	C	Date	03/05/2017

Product Name	Steggles - Chicken - Wing Things - Oven Roasted
Name on Pack	Steggles Chicken Wing Things Oven Roasted

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
56357	FRZN 6X1KG ROASTED WING THINGS	9310213563416	19310213563574	Steggles	FIXED	6.0 x 1.000Kg

1. PRODUCT DESCRIPTION	
Chicken wing pieces (wingette & drumette) marinated, fully cooked and individually quick frozen (IQF). Packed in a 1Kgs bag and shipping carton.	

2. PRODUCT PARAMETERS				
2.1. PHYSICAL PARAMETERS				
Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight	65g	43g	78g
	Temperature (in °C)	<-15°C	-18°C	-15°C
	NET Weight/ Inner pack	>1Kg		
	NET Weight/ Outer pack	>6Kg		
Physical Defects	Metal Detection Inspection	Ferrous 2.5mm, Non Ferrous 2.5mm, Stainless Steel 3mm		

3. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<100,000 cfu/g	Per Pallet
E. Coli	Accredited NATA analysis laboratory	<3 cfu/g	Per Pallet
Total Coliforms	Accredited NATA analysis laboratory	<100 cfu/g	Per Pallet
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	Per Pallet

Salmonella	Accredited NATA analysis laboratory	Not Detected in 25g	Per Pallet
L. monocytogenes	Accredited NATA analysis laboratory	Not Detected in 25g	Per Pallet
Campylobacter	Accredited NATA analysis laboratory	Not Detected in 25g	Per Pallet

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

5. 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
Appearance	QA Check	Natural chicken wingettes and drumettes	2 hourly during production
Colour	QA Check	Golden brown coloured skin. Chicken is off-white in colour.	2 hourly during production
Flavour	QA Check	Savoury Roast	2 hourly during production

6. PACKAGING				
6.1. INNER/PRIMARY PACKAGING				
Packaging Type	Packaging Details		Seal Integrity	Action
FILM	Name	1KG ROASTED WING THINGS	Heat Seal.	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.
	Supplier	Andrew kohn pty ltd		
	Part Number	303150		
	Dimension	520 mm		
	Tare Weight (g)	TBC		

6.2. OUTER/SECONDARY PACKAGING						
Packing Type	Name / SAGE Description	Supplier	Part Number	Dimensions	Tare Weight (g)	Action
CARTON	OLD C6 FOODSERVICE CTN RHO 377X270X160	VISY BOARD PTY LTD	304401	Outer: 377X270X160mm	TBC	Pack 6 x 1.0kgs per carton.
FILM	21457 S/WRAP FILM CL HND CST500X400X11UM	SIGNET	304959	Outer: 500x400x11um	N/A	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					

7. LABELLING / PRINTING						
Label Type	Name / SAGE Description	Part Number	LASC Number	Positioning/ Location	Label Information	Type of Application
INKJET PRINTING	INKJET PRINTING	304801	N/A	Bottom Left upon the back of the bag.	Best Before Date, Time of Production.	Laser Printing
CARTON LABEL	LASC12766 HI-VIS BLANK CTN LABEL 85X121	304140	LASC12766	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

8. 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

9. FVA BATCH SHEET – N/A

10. TRACEABILITY			
10.1. 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		

10.2. RAW MATERIAL			
SUBSTRATE	Kill Date	% in the Final Product	Total kg per Batch
MARINADE	Batch Code	% in the Final Product	Total kg per Batch
SEASONING	Batch Code	% in the Final Product	Total kg per Batch
WATER	N/A	% in the Final Product	Total kg per Batch
MARINADE	Batch Code	% in the Final Product	Total kg per Batch

11. INGREDIENT DECLARATION

Chicken (91%), Water, Thickener (1414), Mineral Salts (450, 451), **Soy** Protein, Dextrose, Vegetable Gums (407a, 415), Salt, Food Acid (331), Natural Flavouring, Vegetable Oil, Maltodextrin, Yeast Extract.

12. NUTRITION INFORMATION PANEL

Average Servings per Pack		10		NATA Accredited Analysis Available		FM1652386 16 Sep 16	
Average Serving Size / Edible Portion		100.0 g		Theoretical		NO	
	Average Quantity			% Daily Intake		Average Quantity	
	Per Serving			Per Serving		Per 100g	
Energy	743	kJ		9		743	kJ
Protein	21.4	g		43		21.4	g
Fat	9.1	g		13		9.1	g
Saturated Fat	2.4	g		10		2.4	g
Carbohydrates	2.5	g		1		2.5	g
Total Sugars	0.2	g		0		0.2	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.							

13. 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
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Natural Flavours.	YES	YES
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	No Preservatives in the Ingredient declaration.	YES	YES

14. ALLERGEN STATEMENT

Contains	Soy
May be present	Sesame

15. ALLERGENS		
VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	YES	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	No	
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 <i>Cocos nucifera</i>	No	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	Yes	Soy Protein Isolate
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Honey & honey products	No	

16. COUNTRY OF ORIGIN STATEMENT
<p>Made in Australia from at least 96% Australian Ingredients.</p> <div data-bbox="727 1151 860 1431" data-label="Image"> </div>

17. COOKING INSTRUCTIONS	
Instructions	<p>Remove Wings from pack. Always cook from frozen. For best results, cook in an oven. 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 200°C. Place wings evenly onto an oven tray. Cook for 25-30 minutes.</p>
*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.	

18. 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.

19. ADVISORY STATEMENTS	
Do Not Thaw	Always cook from frozen.
Contains Bones	This product contains bone(s).

Approval			
Name	Position	Date	Signature
Stephen Jolliffe	Operation Manager	15/09/2017	<i>Stephen Jolliffe</i>
Kate Berryman	Product Development	05/09/2017	<i>Kate Berryman</i>
Kaitlyn Johnston	QA Manager	13/10/2017	<i>Kaitlyn Johnston</i>