

 <h2 style="text-align: center;">National Product Specification</h2>					
PRODUCT SPECIFICATION	BPR-FPS-1278-NAT	Date of Creation:		18/01/2011	
		Issue Number:	11	Date:	27/09/2017
Product Name	DRAFT Steggles - Chicken - Tempura - Nugget				
Product Code	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	PACK SIZE = Unit/Carton
56280	Tempura Chicken Breast Nugget	9310213562808	19310213562805	Steggles	1.0kg per bag/6 per carton
1. PRODUCT DESCRIPTION					
Fully cooked and frozen formed chicken breast meat, with a tempura coating. Packaged in a 1 kg bag and outer carton.					
6. PACKAGING					
6.1. INNER/PRIMARY PACKAGING:					
Type of Inner Packaging		Seal Integrity	Action		
Tempura Nugget Film Part Number: TBA Supplier: ANDREW KOHN PTY LTD		Heat Seal	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.		
Steggles Grease Proof Bags Part Number: 303720 Supplier: Gispac		N/A	Place one bunch into carton.		
6.2. OUTER/SECONDARY PACKAGING:					
C6 F/SERVICE 6kg CTN RHO Part Number: 304401 Dimensions: 377X270X160mm Supplier: VISY BOARD P/L			Unit/Carton:	1.0kg per bag/6 per carton	
Pallet Configuration:		12 Cartons per layer, 6 Layers per pallet, = 72 Cartons per pallets			
		Delivery height of (mm):		1200mm	
7. LABELLING / PRINTING					
Type of Label	Position/Location	Information	Type of Application		
Inkjet Printing	Printed on the back of the bag	Best Before Date, Batch Code, Time	Laser Printing		
Carton Label	Place product label at end of carton. To include: 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				
YES/NO	STORAGE CONDITIONS	SHELF LIFE		
		Best Before / Use By Date	Number of Days	From
YES	Keep Frozen. Store at or below minus 18°C.	Best Before	548	Date of Production

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			

11. INGREDIENT DECLARATION	
Chicken (48%), Water, Wheat Flour, Wheat Gluten, Wheat Starch, Salt, Maize Flour, Dextrose (Tapioca, Maize), Mineral Salts (450,500,451), Spice (Turmeric), Tapioca Starch, Soy Protein, Dehydrated Vegetables (Onion, Garlic), Flavour (Chicken Roast Flavour), Yeast Extract, Vegetable Oil (Cottonseed, Canola).	

12. NUTRITION INFORMATION PANEL					
Average Servings per package	10		NATA Accredited analysis Available:	s590074	
Average Serving Size / Edible Portion (in g):	100 gr (5 nuggets approx)		Theoretical:	NO	
	Average Quantity Per Serving		*% Daily Intake Per Serving	Average Quantity Per 100g	
Energy	689	kJ	8	689	kJ
Protein	13	g	26	13	g
Fat	7.6	g	11	7.6	g
- saturated	1.7	g	7	1.7	g
Carbohydrate	10.3	g	3	10.3	g
- sugars	1.0	g	1	1.0	g
Fibre	1.1	g	4	1.1	g
Sodium	367	mg	16	367	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
School Canteen	Must meet certain nutrient criteria : 1000kJ of energy or less per 100g; 4g or less of saturated fat per 100g; 450mg or less of sodium per 100g; HSR of 3.5 or above	NIP verification	Yes	Yes
Health Star Rating - 3.5	Evaluate Energy, Saturated Fat, Sugar, Protein, Fibre, Sodium and concentrated fruit/vegetable % to determine HSR between 0 and 5	HSR Calculation	Yes	Yes
Country of Origin	Made in Australia for at least 93% Australian Ingredients.	COO calculation	Yes	Yes
No Artificial Colours	No Artificial colours in Ingredient Declaration	Colours from natural ingredients (Herbs and spices)	Yes	Yes
No Artificial Flavours	No Artificial flavours in Ingredient Declaration	Natural Flavourings	Yes	Yes
No Added Preservatives	Ingredient Declaration exempt of Preservatives	No Preservatives in the Ingredient declaration	Yes	Yes

14. ALLERGEN STATEMENT	
Contains:	Wheat and Soy
May be present:	Sesame Seeds.

15. ALLERGENS			
VITAL ANALYSIS:	Required:	YES	Code: 180917
PARAMETERS		PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Gluten & their products i.e. Wheat, rye, barley, oats, spelt, etc.		YES	Wheat Flour, Wheat Starch, Wheat Gluten
Crustacean & their products		NO	
Egg & egg products		NO	
Fish & fish products		NO	
Milk & milk products		NO	
Peanuts & their products		NO	
Tree nuts & their products (doesn't incl. coconut)		NO	
Sesame Seeds & their products		NO	
Soybeans & their products		YES	Soy Protein
Added Sulphites >10mg/kg (10ppm)		NO	
Royal Jelly		NO	
Bee Pollen		NO	
Propolis		NO	
Honey		NO	

16. COUNTRY OF ORIGIN	
Mark (X)	Statement
	Product of Australia.
X	Made in Australia (>50% of the product and production cost incurred in Australia).
	Made in Australia from Local & Imported Ingredients (qualified claim, use dependant on customer requirements).

17. COOKING INSTRUCTIONS
<p>Remove Tempura Nuggets from pack. Always cook from frozen. For best results cook in deep fryer or oven. This is a guide only: you may need to adjust cooking times as appliance temperatures can vary.</p> <p>Fan Forced Oven</p> <ol style="list-style-type: none"> 1. Preheat Fan Forced oven to 180°C 2. Remove frozen Nuggets from pack and place on a lined baking tray. 3. Cook for 15 minutes turning once. <p>Deep fryer</p> <ol style="list-style-type: none"> 1. Preheat Deep Fryer oven to 180°C 2. Remove frozen Nuggets from pack and place on in deep fryer oil. 3. Cook for 4 minutes

20. MANUFACTURING SITE		
Work in Progress	Finished Pack	Address
	Steggles Food	<i>Steggles Food</i> Steggles Foods: Hawthorne St, Beresfield NSW 2322
Establishment Number :		410
	Mt Kuring Gai	<i>Mt Kuring Gai</i> 4-6 Mundowi Rd, Mt Kuring Gai, NSW 2080
Establishment Number :		2195

21. SPECIFICATION ISSUE HISTORY			
ISSUE NUMBER	REASON (List Section Updated)	DATE	NAME
1	Product Specification new format	18/01/2011	Rumbi Chigiga
2	updated to include sage codes	21/09/2012	Destine Joseph
3	Product Specification new format	19/11/2012	Ashreeta Kiran
4	New Format	22/07/2013	Judy Lau
5	Updated for new Breast Blend	5/11/2013	James Newlands
6	Updated spec for line 3 at steg foods	27/03/2014	Monique Meyerink
7	Updated NIP	15/04/2014	Monique Meyerink
8	General Update	8/10/2014	Amanda Parkinson
9	Update coating, ingredients list and Allergens	2/02/2015	James Newlands
10	Update to formulation summary, physical parameters, micro parameters, ingredient declaration. NIP to be validated once ingredients change on the product.	28/08/2015	R.Ballin
	Document number updated. Added section 10.2. Raw Material. Supplier of water corrected from Baiada Poultry to Council in section 3. "Time" added to Inkjet Printing Information.	2/09/2015	N. Wall
	Updated for new date, Reviewed process instructions ,Added in a cooked Oven temp range, NIP to be updated from data results VITAL completed- Code 160103	18/01/2016	J. Maughan
11	Change in formulation to comply with school canteen criteria. New version of Common Binder, HSR, and COO included General Spec Update and Alignment	27.09.2017	Diana Rativa

Approval			
Name	Position	Date	Signature
	Operation Manager		
	Product Development		
	QA Manager		