

PRODUCT SPECIFICATION
IQF Chicken Drumsticks x 1.5kg.doc



BANHAM POULTRY LIMITED

Product – Raw Material Description

IQF Frozen Chicken Drumsticks packed in 1.5kg LDPE bags then packed into cardboard box outers.

Raw Material Size / Cut / Weight

Product is processed from 1.1kg to 2.27kg fresh whole chicken

Agriculture

Feed and growing regimes must comply with Banham Poultry Ltd Code of Practice, with product being derived from Banham Poultry Ltd own farms or other ACP approved supplier.

Physical Standards

Appearance of frozen chicken drumsticks, free from odours, flavours and contamination.

Bacteriological Standards

[TVC 10^5] [Pseudomonas 10^5] [Coliforms 10^4] [Staphs 10^2] [E coli 10^2] [Salmonella Absent 5%]

Processing Electrical Stun to minimum of 105MA per bird ☞ Soft Scald at $51^{\circ}\text{C} \pm 1^{\circ}\text{C}$ ☞
Mechanically plucked, with manual back-up ☞ Mechanically eviscerated ☞ Air chilled ☞
Maturation time, min 8 hours ☞ Maximum Temperature before portioning $\leq 4^{\circ}\text{C}$ ☞ Mechanically /
manually portioned ☞ Packed into lined (low density food grade polythene liner) s/steel dollies ☞
Transferred to IQF process, placed on spiral freezer belt ☞ Bagging process, metal detected 3.0mm
ferrous, 3.5mm non-ferrous 5.0mm S/S

Packing and Packaging

Drumsticks to be flow packed into LDPE bag * bags packed x 12 into cardboard outer case

Tray / Box Dimensions / pallet configuration

Plain White Kraft Lidded Box 505mm x 395mm x 140mm / 5 cases per layer x 9 layers = 45 cases per pallet

Labelling Outer case carries Pack Date, Best Before End Date (18 months from pack) ☞ Each case
barcode carries integrated individual DOT number for traceability ☞ Case to include EEC number 5464
and storage instructions.

Storage

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Maximum 18 months stored at -18°C or below.

<i>Distribution</i>

Distributed on freezer refrigerated vehicles with logged temperature graphs and readings.

<i>Quality</i>

Drumsticks to be free from major tears, cuts and excessive fat * minor bruising and red haemorrhaging allowed * No foreign bodies acceptable.
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<i>Legal Requirements</i>

The product must comply with all relevant UK and EEC food legislation and statutory instruments in force at the time of production.

Signed..... Customer.....

Name.....Date.....

Banham Poultry Ltd

Name.....Date.....