

Poultex Ltd	V1	27/06/2016
Doc Ref: IQF/CHX/DSTX/UK/RTA	Approved by: Claire Carter	No. of pages: 4



International Meat & Poultry Merchants

International de la viande et de la volaille marchands
Comerciante Internacional da Carne e Aves 肉類家禽商
Международная Торговля Мясом и Домашней Птицей

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PRODUCT SPECIFICATION

Product Title:	IQF CHICKEN DRUMSTICKS / UK RTA
Product Description:	IQF chicken drumsticks 100-120g / UK RTA
Product Origin:	UK
Product Legislation:	WELFARE STANDARD: UK RED TRACTOR

Photo Quality Standards:	
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RED – Reject

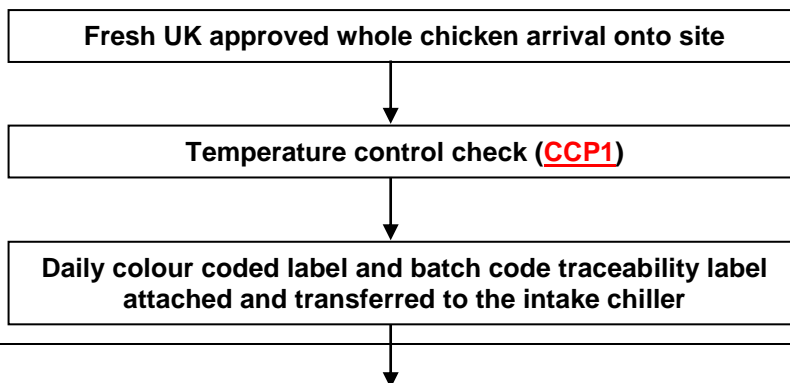


GREEN – Acceptable

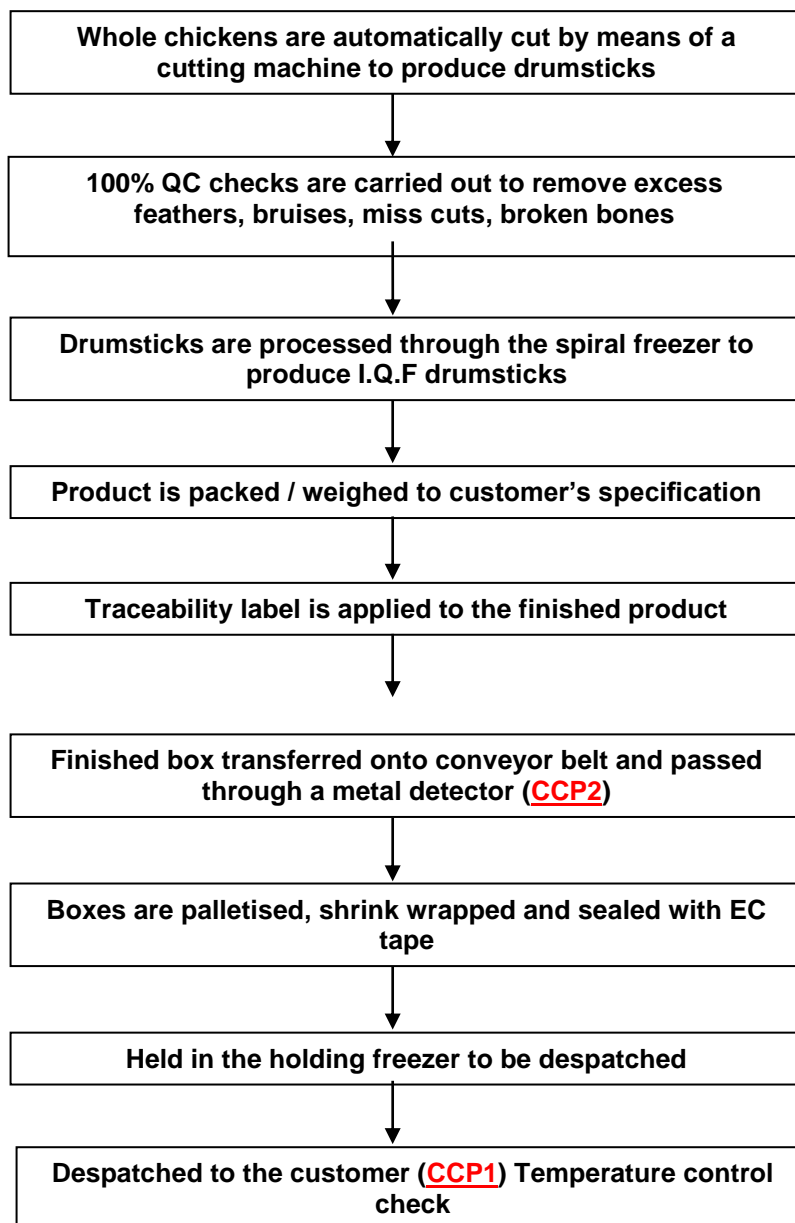


1. – FINISHED PRODUCT QUALITY

1.1 – Physical Standards and Ingredients Declaration



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CRITICAL CONTROL POINTS

CCP No.	Hazard	Control Measures	Critical Limits	Monitoring Procedures	Corrective Actions
CCP 1	TEMP	TEMP	0-4°C	INTAKE	Technical / Intake sup
CCP 1	TEMP	TEMP	-18°C	DESPATCH	Technical / despatch sup.
CCP 2	METAL	METAL	6mm ferrous / 6mm non-ferrous / 10mm stainless steel	Pre-Start Up / Hourly / End of shift	Technical

Primal Cut Used	Chicken Drumsticks
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Visible Lean (%)	98%	Meat Content (%)	100%
Poultry (Air or Water Chilled)	Air Chilled		
Processing Defects :			
General Features	Size / Quantity	Maximum Limits	Sample Size
Bruising 1mm-5mm	Absent	4	Per 15kg
Bruising 6mm-15mm	Absent	2	Per 15kg
Feathers 1mm-5mm	Absent	4	Per 15kg
Feathers 6mm-15mm	Absent	2	Per 15kg
MI's Cuts	Absent	4	Per 15kg
Broken Bones	Absent	4	Per 15kg

Intended Use:	<p>Raw Chicken is distributed to:</p> <ul style="list-style-type: none"> • Food Service Sector • Ready Meal Manufacturers • Catering Butchers • Wholesalers <p>This is sent into kitchens with trained staff. Could be used with sauces.</p> <p>Label information:</p> <ul style="list-style-type: none"> • Bulk products to be used by end of shelf life. • Gas flushed / Vacuum packed: use within 48 hours of opening, or until "Use By" date, whichever is sooner. Once opened allow to breathe for 30minutes. • On Gas flushed product: packed in an atmospheric atmosphere. <p>Freeze within 24 hours of purchasing use within a target of 3 months.</p>
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1.2 – Microbiological Standards					
TESTS	METHOD	TARGET	REJECT	FREQUENCY	POSITIVE RELEASE
Coagulase Positive Staphylococci	Analytical	1 x 10 ²	1 x 10 ³	Weekly	no
Coliforms	Analytical	1 x 10 ³	1 x 10 ⁴	Weekly	no
E. coli	Analytical	1 x 10 ²	1 x 10 ³	Weekly	no

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Pseudomonas	Analytical	1 x 10 ³	1 x 10 ⁵	Weekly	no
Total Viable Count	Analytical	1 x 10 ⁴	1 x 10 ⁶	Weekly	no
Salmonella spp in 25g	Analytical	Absent	Present	Weekly	no

2. – PACKING / LABELLING / PALLETISATION

2.1 - PACKING

DETAILS OF PRIMARY PACKAGING IN CONTACT WITH FOOD:

Description of Packaging Material Type and Colour	Seal Type (Over Lapped/ Heat Sealed)	Weight grams	Dimensions mm	Thickness	Content % Recycled
Blue Food Grade Box Liner	Overlapped	30	600 x 400	45 Micron	0%

DETAILS OF OUTER PACKAGING MATERIALS USED:

Description of Packaging Material Type and Colour	Seal Type	Weight grams	Dimensions mm	Thickness	Content % Recycled
Food Grade Carton Box (Brown / Frozen)	Strapped	390g	590mm - 390mm - 125mm	n/a	100%
Wooden Pallet	n/a	26kg	1000mm x 1000mm	n/a	60%

2.2 – LABELLING

Labelling	
LABELLING DETAILS (as per Label): EC Code Product Description Date Of Kill Pack Date Freeze Date Best Before Supplier EC Weight Welfare Approval Batch code Storage Temperature	LABELLING DETAILS (as per Label):
If a traceability exercise is requested a product label will be required or at a minimum the kill date and batch code details	

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2.3 – WEIGHT / VOLUME CONTROL

TARGET WEIGHT / SIZE: (Individual Unit):	Uncal
WEIGHT / SIZE TOLERANCE	n/a
FINISHED PACK / TRAY / <u>BOX WEIGHT</u>	15kg

2.4 PACKAGING COMPONENTS

FROZEN	
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2.5 SHELF LIFE INFORMATION

BATCH CODING:	MAUNFACTURERS CODE: 1957
	YEAR: 15
	JULIAN: 205
	RAW MATERIAL SUPPLIER CODE: 1
	195715205 .1

PRODUCT LIFE DATED FROM:	
Date Of Kill	
MAXIMUM PRODUCT LIFE:	SUPPLIER STORAGE TEMP: -18°C
Kill + 18 months	DISTRIBUTION STORAGE TEMP: -18°C
	DELIVERY STORAGE TEMP: -18°C
	(Recommended):
MINIMUM PRODUCT LIFE INTO CUSTOMER ON DELIVERY	Min. TEMP. -18°C
14 months	Max. TEMP. -25°C

3. NUTRITION DATA:

TYPICAL COMPOSITION	AVERAGE VALUES		THEORETICAL / ANALYTICAL (State below as relevant)
	per 100 g/ml		
	Standard	Seasonal Variable	
Energy (kJ)	803		McCance & Widdowson
Energy (kcal)	193		McCance & Widdowson
Protein (g)	18.3		McCance & Widdowson
Total carbohydrate (Available & Fibre)	0		McCance & Widdowson
Available carbohydrate (g)	0		McCance & Widdowson

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Of which sugars (g)	0		McCannce & Widdowson
Of which starch (g)	0		McCannce & Widdowson
Alcohol (g)	0		McCannce & Widdowson
Fat (g)	13.3		McCannce & Widdowson
of which Saturates fatty acids (g)	3.6		McCannce & Widdowson
of which Polyunsaturated (cis) fatty acids (g)	2.5		McCannce & Widdowson
of which Polyunsaturated (trans) fatty acids (g)	unknown		McCannce & Widdowson
of which Monounsaturated (cis) fatty acids (g)	6.3		McCannce & Widdowson
of which Monounsaturated (trans) fatty acids (g)	unknown		McCannce & Widdowson
DIETARY FIBRE (g)	0		McCannce & Widdowson
SODIUM (mg)	0.1		McCannce & Widdowson
SALT (g)	0.25		McCannce & Widdowson
ADDED SALT (g)	0		McCannce & Widdowson
MOISTURE (g)	68.1		McCannce & Widdowson
ASH (g)	unknown		McCannce & Widdowson

4. – ALLERGEN INFORMATION

Item	Contains (YES/NO)
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No

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6. – DIETARY INFORMATION

Item certified as:	(YES/NO)	Not Known (X)
Halal	NO	
Kosher	NO	
Lactose intolerants	YES	
Gluten intolerants	YES	

AUTHORISATION & APPROVAL

Please sign and return this page, indicating authorisation/acceptance of this specification.


If no feedback or signed authorisation is provided by you, it will be assumed that the content of the specification is satisfactory to your requirements.

Please email signed copy to: clairecarter@poultex.com

Signed on behalf of the customer:

Print Name	Signature	Position	Date

Signed on behalf of Poultex Ltd:

Print Name	Signature	Position	Date
Claire Carter		BDM (Technical & Digital Asset)	27/06/2016