



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-4673-NAT	Date of Creation		10/08/2011	
		Issue Number	C	Date	16/02/2018

Product Name	Steggles - Chicken - Cooked & Diced
Name on Pack	Steggles Chicken

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
55973	STG COOKED&DICED BR MEAT 6X1KG	9310213559730	19310213559737	Steggles	FIXED	6.0 x 1.0Kg

1. PRODUCT DESCRIPTION	
Fully cooked, free-flow frozen diced pieces of chicken breast. Packaged in a 1kg printed film bag and shipping carton.	

2. PRODUCT PARAMETERS			
2.1. PHYSICAL PARAMETERS			
Ingredient	Parameter	Target	Range
Finished Product	NET Weight per pack	>1Kg	
Physical Defects	Metal Detection Inspection	Ferrous 2.5mm, Non Ferrous 2.5mm, Stainless Steel 3.0mm	

2.2. MICROBIOLOGICAL PARAMETERS			
Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<10,000 cfu/g	Every Pallet
E. Coli	Accredited NATA analysis laboratory	<3 cfu/g	Every Pallet
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	Every Pallet
L. monocytogenes	Accredited NATA analysis laboratory	Not Detected in 25g	Every Pallet
Salmonella	Accredited NATA analysis laboratory	Not Detected in 25g	Every Pallet

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
Appearance	QA Check	Free flowing white chicken breast meat.	2 hourly during production
Colour	QA Check	Pale off white colour, minimal surface browning.	2 hourly during production
Flavour	QA Check	Characteristic of lightly seasoned breast chicken meat.	2 hourly during production

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
FILM	STEGGLES CHICKEN COOKED & DICED BREAST MEAT FILM	Heat Seal.	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Description	Action
CARTON	FOODSERVICE CARTON	Pack 6 bags per carton.
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	Bottom right corner on back of pack.	Best Before Date, Time of Production, Steggle Foods.	Laser Printing
CARTON LABEL	CARTON LABEL	Place product label at end of carton.	Product Name, Code, Best Before 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	365 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
MARINADE	Batch Code	% in the Final Product	Total Kg per Batch
MARINADE	Batch Code	% in the Final Product	Total Kg per Batch
WATER	N/A	% in the Final Product	Total Kg per Batch

7. INGREDIENT DECLARATION
Chicken (98%), Water, Mineral Salts (451, 508), Salt, Vegetable Oil, Milk Solids, Wheat Flour, Hydrolysed Vegetable Protein [Maize, Soy , Autolysed Yeast Extract, Vegetable Oils, Vitamin (Thiamin), Food Acid (270), Flavour Enhancer (631, 627)], Sugar, Dextrose, Dried Glucose Syrup, Natural Flavourings, Vegetable Powder.

8. NUTRITION INFORMATION PANEL					
Average Servings per Pack	10		NATA Accredited Analysis Available	FM1723659 24 April 17	
Average Serving Size / Edible Portion	100.0 g		Theoretical		NO
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
Energy	489	kJ	6	489	kJ
Protein	25.3	g	51	25.3	g
Fat	1.5	g	2	1.5	g
Saturated Fat	0.5	g	4	0.5	g
Carbohydrates	0.2	g	<1	0.2	g
Total Sugars	0.1	g	<1	0.1	g
Fibre	2.4	g	8	2.4	g
Sodium	660	mg	29	660	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
High in protein	The food contains at least 10g of protein per serving (FSANZ).	25.3g per Serving	YES	NO
No Artificial Colours	No Synthetic or Nature Identical Colours in Ingredient Declaration, all Colours are Natural.	No added colours	YES	YES
No Artificial Flavours	No Synthetic or Nature Identical Flavours in Ingredient Declaration, all Flavours are Natural.	Natural Flavourings	YES	YES
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	No Preservatives in the ingredient declaration	YES	YES
97% Fat Free	Referring to the Food Standards Code: The food contains no more fat than 3g per 100g for solid food (FSANZ).	1.5g per 100g	YES	YES
School canteen approved - AMBER LIST - Processed luncheon meats (fritz, devon, chicken loaf, free flow chicken products) and cured meats (for example: ham, bacon)	Must be below: Energy = 1000kJ or less per 100g Food, Saturated Fat = 3g or less per 100g, Sodium = 750mg or less per 10g Food.	660mg per 100g	YES	YES

Made with Chicken Breast	Presence of chicken breast	Chicken breast used in ingredient declaration	YES	YES
Health Star Rating (4)	A completed online health star calculation using NIP results.	Health star calculation rating of 4	YES	YES

10. ALLERGEN STATEMENT

Contains	Wheat, Milk and Soy
May be present	Nil

11. ALLERGENS

VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	103935	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	Yes	Wheat Flour
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk & milk products	Yes	Milk Solids
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 Cocos nucifera	No	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	Yes	Hydrolysed Vegetable Protein (Soy)
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 97% Australian ingredients.



13. COOKING INSTRUCTIONS	
Thawing Instructions	Defrosting Guide: Keep frozen until ready to use. Thaw overnight in refrigerator. Thawed meat must be stored in a refrigerator (<5°C) and used within 3 days.
Oven	Fan Forced Oven: Preheat oven to 180°C. Place required portion of Cooked & Diced Chicken Meat evenly onto oven tray. Cover and heat for 10 minutes.
Microwave	Microwave (750Watt): Place required portion of Cooked & Diced Chicken Meat evenly onto microwave-safe dish. Heat on high for 2 – 2.5 minutes.
<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	
Freeze Process	If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze.
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	23/02/2018	<i>Michael Paterson</i>
Kate Berryman	Product Development	22/02/2018	<i>Kate Berryman</i>
Jeremy Chenu	Quality Assurance	26/02/2018	<i>Jeremy Chenu</i>