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PK	24.03.2023	1 OF 2
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PRODUCT SPECIFICATION

PRODUCT: CHICKEN 3MM WHITE BAADER MEAT

SOLD: CATCH WEIGHT

PRODUCT SPECIFICATION:

Chicken 3mm Light Meat is processed from Chicken breast trim and wishbones within a maximum period of : kill + 3 days.

OUTLINE OF THE PRODUCTION PROCESS:

- All raw material intakes are identified by the Plant Number of supply to assist trace-ability.
- Dolavs of raw material are inspected upon arrival to ensure the product complies with temperature and additional internal specifications.
- The raw material is stored at -1°C to +4°C until required for processing.
- When required for processing the Dolavs are automatically tipped into a holding hopper.
- The raw material is then conveyed over a magnet and is visually inspected by a trained operator who removes any foreign bodies and contamination, before going into the machine.
- The meat is automatically weighed into bags to a weight of approximately 10kgs (+/-100 grammes).
- The bags are then placed into metal trays where they are laid out flat, expelling as much air from the bags as possible.
- The trays are then transferred to the horizontal plate freezers where the blocks are frozen (down to -18°C in approximately 75 minutes).
- Once frozen, after a temperature check, the blocks are tipped out.
- The blocks are then palletised, shrouded and strapped before a label is applied to the pallet.
- The pallet is then weighed to give a nett weight before transfer to the cold-store.
- The product is held in the cold-store in loads (Batch Numbers) until it is despatched.
- The pallets are despatched in clean, odour free vehicles, with refrigerators set to -18°C or -24°F

BLOCK SPECIFICATIONS:

Block Size: Approximately 560mm x 370mm x 60mm (l x B x H)

PALLET SPECIFICATIONS:

- 100 or 110 blocks per pallet dependant on Customer Specifications (approx 1.0 or 1.1 tonne of product per pallet).
- Standard pallets (size 1.2m x 1.0m x 0.15m) of a good state of repair are used.
- Palletised blocks should not hang over the pallet and are stacked 20 or 22 layers high (1.35m and 1.5 metres high respectively-including the pallet).

USE BY SCHEDULE:

Best Before:- 12 Months from date of Production.

NUTRITIONAL INFORMATION:

<u>PRODUCT</u>	<u>MOISTURE</u>	<u>FAT</u>	<u>PROTEIN</u>	<u>ASH</u>
Chicken Ground meat	65%	10% Average	19%	1%

MICROBIOLOGICAL STANDARDS:

<u>PARAMETER</u>	<u>REPORTABLE VALUE</u>
Total Aerobes	<5.0 X 10 ⁵
E. Coli	<500cfu/g
Salmonella	Target Absent – Report If Present

N.B. THESE ARE APPROXIMATE VALUES

Finished products are routinely tested on a monthly basis to ensure compliance to the above Nutritional / Microbiological Standards.

Product conforms to EU regulations.

