



Baiada

# National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-8113-NAT	Date of Creation		22/02/2019	
		Issue Number	C	Date	7/8/2019

Product Name	<b>Steggles - Chicken - Fully Cooked Breast Schnitzel - Revo - Panko</b>
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
54228	STEG FULLY COOKED PANKO BRST SCHNITZ 5.04KG (e)	N/A	19310213542289	Steggles	FIXED	4.0 x 1.260Kg

## 1. PRODUCT DESCRIPTION

Coated fully cooked Chicken Breast Revo Schnitzel.  
Packed into a clear bag, 4 bags per carton.

## 2. PRODUCT PARAMETERS

### 2.1. PHYSICAL PARAMETERS

Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight	180g	179g	181g
	Temperature (in °C)	-15°C	-18°C	-15°C
	e Weight per pack	1.260Kg	1.222Kg	N/A
	Number of pieces per bag	7	7	7
	Number of bags per carton	4 Count	N/A	N/A
Physical Defects	Metal Detection Inspection	Ferrous 1.5mm, Non Ferrous 2mm, Stainless Steel 2.5mmmm		

### 2.2. MICROBIOLOGICAL PARAMETERS

Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<1 x 10 <sup>6</sup> cfu/g	2 per shift (Start and end)
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	2 per shift (Start and end)

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 QAS	Twice During Production
Organoleptic - Cooked Product	Refer to Organoleptic sheet	Refer to QAS	Twice During Production
Retention Sample	Refer to QA Check Sheet	Refer to QA Check Sheet	Start and End

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
FILM	BLUE TINT FILM	Form Fill Seal	Pack bags as per AQS Check Weigh. 4 bags to be packed per carton.

3.2. OUTER/SECONDARY PACKAGING		
Packing Type	Description	Action
CARTON	FOODSERVICE CARTON	Seal using HMPS
FILM	PALLET WRAP	Wrap Pallet.
Unit/Carton	4.00	
Pallet Configuration	12 cartons per layer, 6 Layers Per Pallet = 72 Cartons Per Pallet	
Delivery height of (mm)	1200 mm	

4. LABELLING / PRINTING				
Label Type	Description	Positioning/ Location	Label Information	Type of Application
INKJET PRINTING	INKJET PRINTING	Print on clear blue film bag.	Best Before Date, Time of Production.	Laser Printing
LABEL	CARTON LABEL	Place product label at end of carton.	Product Name, Code, Best Before Date, e 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	548 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		

7. INGREDIENT DECLARATION
Chicken (50%), Water, <b>Wheat</b> Flour, Salt, Sugar, Yeast, <b>Wheat Gluten</b> , Vegetable Oil (Canola), Maize Starch, Thickener (1422, 415, 1442), Mineral Salts (450, 500, 451, 452), Vegetable Gum (412), Maltodextrin.

8. NUTRITION INFORMATION PANEL					
Average Servings per Pack	4		NATA Accredited Analysis Available	YES – S801581 (11/07/2019)	
Average Serving Size / Edible Portion	180.0 g		Theoretical	NO	
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
<b>Energy</b>	1690	kJ	19	938	kJ
<b>Protein</b>	25.2	g	50	14.0	g
<b>Fat</b>	18.5	g	26	10.3	g
<b>Saturated Fat</b>	1.6	g	7	0.9	g
<b>Carbohydrates</b>	32.0	g	10	17.8	g
<b>Total Sugars</b>	3.6	g	4	2.0	g
<b>Dietary Fibre</b>	3.4	g	11	1.9	g
<b>Sodium</b>	628	mg	27	349	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
Halal Approved	Halal Certification for processing site(s) and ingredients.	Halal certification for all Beresfield site	YES	NO
No Added Preservatives	Ingredient Declaration exempt of Preservatives.	No Preservatives in the ingredient declaration	YES	NO
No Artificial Colours or Flavours	No Synthetic or Nature Identical Colours / flavours in Ingredient Declaration, all Colours / Flavours are Natural.	Colours from natural ingredients (Herbs and spices), no added flavour.	Yes	NO

10. ALLERGEN STATEMENT	
Contains	Wheat
May be present	Nil

### 11. ALLERGENS

<b>VITAL ANALYSIS Required</b>	<b>YES</b>	
<b>VITAL ANALYSIS Available</b>	<b>YES</b>	
<b>PARAMETERS</b>	<b>PRESENCE (YES/NO)</b>	<b>DESCRIPTION OF INGREDIENT</b>
<b>Cereals containing gluten &amp; their products</b>	Yes	Wheat Gluten, Wheat Flour / Wheat Starch, Wheat Flour / Wheat Flour / Wheat Gluten
<b>Crustacea and their products</b>	No	
<b>Egg and egg products</b>	No	
<b>Fish and fish products</b>	No	
<b>Lupin and Lupin Products</b>	No	
<b>Milk &amp; milk products</b>	No	
<b>Peanuts and peanut products</b>	No	
<b>Sesame seeds and sesame seed products</b>	No	
<b>Soybeans and soybean products</b>	No	
<b>Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera</b>	No	
<b>Added Sulphites (&gt; 10 mg/kg or 10ppm)</b>	No	<10 ppm - Maltodextrin, Thickener (1442)
<b>Honey &amp; honey products</b>	No	

### 12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 97% Australian ingredients.



### 13. COOKING INSTRUCTIONS

<b>Instructions</b>	Remove schnitzel from pack. Cook Schnitzel from frozen. For best results cook in deep fryer.
<b>Deep Fry</b>	Deep Fry: Preheat oil to 180C. Place schnitzel(s) in deep fryer for 4.5 minutes.
<i>*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.</i>	

14. GMO & IRRADIATED PRODUCT	
No	<b>Genetically Modified</b> – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
No	<b>Not Irradiated</b> – 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	
<b>Deboned Product</b>	Though great care has been taken to remove bones from this product, some may remain.

16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
<b>Finished Product</b>	STEGGLES FOODS MT KURING-GAI	Steggles Foods Mt Kuring-gai Pty Limited: 4-6 Mundowi Road, Mt Kuring-Gai, NSW 2080	2195

Approval			
Name	Position	Date	Signature
Stephen Jolliffe	Operation Manager	19/08/2019	<i>Stephen Jolliffe</i>
Kate Berryman	Product Development	12/08/2019	<i>Kate Berryman</i>
Olivia Sims	QA Manager	21/08/2019	<i>Olivia Sims</i>