



# National Product Specification

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

|              |                                                |
|--------------|------------------------------------------------|
| Product Name | <b>Steggles - Chicken - Cooked &amp; Diced</b> |
| 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 |
| <b>INKJET PRINTING</b>  | INKJET PRINTING | Bottom right corner on back of pack.  | Best Before Date, Time of Production, Steggles Foods.                                                                                          | Laser Printing      |
| <b>CARTON LABEL</b>     | 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  |                                           |                  |                      |
| <b>Inner Packaging</b>        | Type of Packaging                         | Best Before Date | Establishment Number |
| <b>Outer packaging</b>        | Type of Packaging                         | Best Before Date | Establishment Number |
| <b>Inner and Outer labels</b> | 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, <b>Milk</b> Solids, <b>Wheat</b> Flour, Hydrolysed Vegetable Protein [Maize, <b>Soy</b> , 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<br>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?<br>YES/NO | Claim Present on Packaging?<br>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<br>- 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 | <b>YES</b> |
| Health Star Rating (4)   | A completed online health star calculation using NIP results. | Health star calculation rating of 4           | YES | <b>YES</b> |

#### 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                                             |                                                                                                                                                                         |
|----------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Thawing Instructions</b>                                          | <b>Defrosting Guide:</b><br>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. |
| <b>Oven</b>                                                          | <b>Fan Forced Oven:</b><br>Preheat oven to 180°C. Place required portion of Cooked & Diced Chicken Meat evenly onto oven tray. Cover and heat for 10 minutes.           |
| <b>Microwave</b>                                                     | <b>Microwave (750Watt):</b><br>Place required portion of Cooked & Diced Chicken Meat evenly onto microwave-safe dish. Heat on high for 2 – 2.5 minutes.                 |
| *DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY. |                                                                                                                                                                         |

| 14. GMO & IRRADIATED PRODUCT |                                                                                                                                                                       |
|------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>No</b>                    | <b>Genetically Modified</b> – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2. |
| <b>No</b>                    | <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>Freeze Process</b>   | If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze.    |
| <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 FOOD<br>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>     |
|                  |                     |            |                         |