



National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-4683-NAT	Date of Creation		18/01/2011	
		Issue Number	C	Date	27/02/2019

Product Name	Steggles - Chicken - Tempura - Nuggets
Name on Pack	N/A

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
56280	STEG TEMPURA NUGGETS 6X1KG CTN (e)	9310213562808	19310213562805	Steggles	FIXED	6 x 1Kg

1. PRODUCT DESCRIPTION

Fully cooked.
 Frozen formed.
 Chicken breast meat, with a tempura coating.
 Packaged in a 1Kg bag and outer carton.

2. PRODUCT PARAMETERS

2.1. PHYSICAL PARAMETERS

Ingredient	Parameter	Target	Range	
Finished Product	Portion Weight	21g	19.5g	21.5g
	Temperature	-15°C	-18°C	-15°C
	Weight per pack	1.000Kg	0.970Kg	
	Number of pieces	48 Count	46 Count	52 Count
	Metal Detection Inspection (Beresfield)	Ferrous 2.0mm, Non Ferrous 2mm, Stainless Steel 2.5mm		
	Metal Detection Inspection (Mt. Kuring Gai)	Ferrous 1.5mm, Non Ferrous 2mm, Stainless Steel 2.5mm		

2.2. MICROBIOLOGICAL PARAMETERS

Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<1X10 ⁶ cfu/g	2 Per Batch, Start and End.
Coagulase +ve Staphylococcus	Accredited NATA analysis laboratory	<100 cfu/g	2 Per Batch, 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 Presentation Guide	2 hourly during production
Organoleptic - Cooked product	Refer to Organoleptic sheet	Refer to Presentation Guide	2 hourly during production

3. PACKAGING			
3.1. INNER/PRIMARY PACKAGING			
Packaging Type	Packaging Details	Seal Integrity	Action
FILM	TEMPURA CHICKEN BREAST NUGGETS 1KG 'e'	Heat Seal.	Film loaded into vertical form fill seal machine. Film automatically formed into bag and loaded with product.
BAG	STEGGLES GREASE PROOF BAGS	N/A	Place one bunch into carton.

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 high = 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	Printed on the back of the bag.	Best Before Date, Batch Code, Time	Laser Printing
CARTON 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 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		

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
WATER	N/A	% in the Final Product	Total Kg per Batch
PREDUST	Batch Code	% in the Final Product	Total Kg per Batch
BATTER	Batch Code	% in the Final Product	Total Kg per Batch
OIL	Batch Code	% in the Final Product	Total Kg per Batch

7. INGREDIENT DECLARATION
Chicken (48%), Water, Wheat Flour, Wheat Gluten, Wheat Starch, Salt, Maize Flour, Dextrose (Tapioca, Maize), Mineral Salts (450, 500, 451), Spice (Turmeric), Soy Meal (Wheat), Soy Protein, Dehydrated Vegetables (Onion, Garlic), Flavour (Chicken Roast Flavour), Yeast Extract, Vegetable Oil (Cottonseed, Canola).

8. NUTRITION INFORMATION PANEL					
Average Servings per Pack	10	NATA Accredited Analysis Available		S590074 08SEP17	
Average Serving Size / Edible Portion	100g (5 nuggets approx.)	Theoretical		NO	
	Average Quantity		*% Daily Intake	Average Quantity	
	Per Serving		Per Serving	Per 100g	
Energy	689	kJ	8	689	kJ
Protein	13.0	g	26	13.0	g
Fat	7.6	g	11	7.6	g
Saturated Fat	1.7	g	7	1.7	g
Carbohydrates	10.3	g	3	10.3	g
Total Sugars	<1.0	g	<1	<1.0	g
Dietary Fibre	1.1	g	4	1.1	g
Sodium	370	mg	16	370	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
No Artificial Colours	No Synthetic or Nature Identical Colours in Ingredient Declaration, all Colours are Natural.	Colours from natural ingredients (Herbs and Spices)	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
School canteen approved - AMBER LIST - Meat products and alternatives crumbed and not-crumbed (burgers, patties, strips, balls or nuggets), sausages, frankfurts	Must be below: Energy = 1000kj or less per 100g Food, Saturated Fat = 5g or less per 100g, Sodium = 450mg or less per 10g Food; HSR of 3.5 or above.	NIP Verification	YES	NO
Health Star Rating (3.5)	A completed online health star calculation using NIP results.	HSR Calculation	YES	YES
No Added Hormones.	Routine scheduled analytical results verify compliance.	All Steggles chickens are free from any added hormones.	YES	YES
Steggles chickens are raised in large barns.	Certification maintained via external compliance audits.	All Steggles chickens are raised in large barns.	YES	YES

10. ALLERGEN STATEMENT	
Contains	Wheat and Soy
May be present	Sesame Seeds

11. ALLERGENS

VITAL ANALYSIS Required	YES	
VITAL ANALYSIS Available	180917	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	Yes	Wheat Flour, Wheat Starch, Wheat Gluten
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Lupin and Lupin Products	No	
Milk & milk products	No	
Peanuts and peanut products	No	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	Yes	Soy Meal / Soy Protein
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 95% Australian ingredients.



13. COOKING INSTRUCTIONS	
Instructions	<ul style="list-style-type: none"> Remove Tempura Nuggets from pack. Always cook from frozen. For best results cook in deep fryer or oven.
Oven	<p>Fan Forced Oven:</p> <ol style="list-style-type: none"> Preheat Fan Forced oven to 180°C. Remove frozen Nuggets from pack and place on a lined baking tray. Cook for 15 minutes turning once.
Deep Fry	<p>Deep Fry:</p> <ol style="list-style-type: none"> Preheat Deep Fryer oven to 180°C. Remove frozen Nuggets from pack and place on in deep fryer oil. Cook for 4 minutes.
*DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY.	

14. GMO & IRRADIATED PRODUCT	
Yes	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	
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 FOODS BERESFIELD	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	410
	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
Ron Waterhouse	Operations	28/02/2019	<i>Ron Waterhouse</i>
Kate Berryman	Product Development	28/02/2019	<i>Kate Berryman</i>
Jeremy Chenu	Quality Assurance	28/02/2019	<i>Jeremy Chenu</i>