

PRODUCT	Turkey Breast Roll
PRODUCT CODE	Various
FRESH/FROZEN	Frozen
PACK SIZE	Single packed joints, various sizes
CUSTOMER	GENERAL

1.ORIGINS	
Country	Produced from British turkeys that are reared, slaughtered and processed in accordance with the Quality British Turkey Standard (QBT).
Farm	All birds originate from approved farms.
Slaughter & Cutting Plant	Slaughtered in the UK, processed and packed in the UK.
2.TRACEABILITY	
Batch Coding	Full traceability back to the farm(s) of origin and slaughter date(s) on a batch basis via the product pack date code and production records.
3.CUTTING & PROCESSING STANDARDS	
Butchery & Trimming	<ul style="list-style-type: none"> <input type="checkbox"/> The product is prepared from a whole grade A or “AA” grade reclaim turkey, providing the breast condition is satisfactory. <input type="checkbox"/> The breast is lifted and cut away from the breast (keel) bone taking care that there is no deep incision into the muscle. <input type="checkbox"/> The keel cartilage is fully removed and any visibly engorged blood vessels and blood spots / bruised meat. <input type="checkbox"/> The inner fillet should remain with the joint, as does the prime wing joint and shoulder meat. <input type="checkbox"/> Excess fat and surface membranes are trimmed away from the lower surface of the joint. <input type="checkbox"/> The skin is trimmed around the edge of the joint to remove any large fat deposits and loose skin flaps so that the lobe has a uniform and tidy skin cover. <input type="checkbox"/> Any blood spots bruises or visible engorged blood vessels are removed. <input type="checkbox"/> Any blemishes or soiling are removed. <input type="checkbox"/> The joint is netted in elasticated roast netting. <input type="checkbox"/> Cut within 4 days of slaughter. <input type="checkbox"/> Joints are individually vacuum-packed and frozen
4.SENSORY DESCRIPTION & QUALITY STANDARDS	
Appearance	Skin-on whole turkey breast meat (roll) with inner fillet. Contained in netting
	Flesh – pale pink, normal for turkey breast meat
Colour (Raw)	Skin – pale cream/brown. Some areas of skin may display a darker and mottled appearance as a result of drying during the air chilling process (barking).
Skin Quality	The skin is to be free from major blisters / buttons and calluses. Small lesions (<1cm diameter) may be accepted but all septic lesions must be removed.
	The skin should be intact (no rips, tears or holes) over the main breast area and any tears at the side should be small and not expose the breast meat. The centre of small blisters may be trimmed off providing that the muscle underneath is not exposed.
	No pen feathers or large feather stubs are to be present although a limited number of small “downy” feather stubs may still be present.

Meat Quality	No large bruises or large blood spots on the top surface of the breast and any blood spots or bruises on the sides of the joint must be less than 1cm in diameter. Maximum 1 shallow bruise (<20mm), 3 small bruises / red marks (<5mm), Max 5 capillary lines
Odour (Raw)	Free from any taint – normal odour associated with fresh turkey meat
Flavour (Cooked)	Taint free turkey flavour
Texture (Cooked)	Succulent and tender
5.WEIGHT & PACK QUANTITY	
Portion Weight	Weight range Various from 1.5 kg – 5kg All joints must fall within the specified weight range.
Case Quantity	Various joints per case (catchweight)
Case Weight	Typical case weight 16.0 – 20.0 kg
6.PACKAGING MATERIALS	
Inner	Joints are netted with elasticated meat netting
Inner	Joints are individually vacuum packed.
Outer Case	Corrugated cardboard outer case ("portion box")
Case Closure	Polypropylene strapping
7.LABELLING	
Inner Pack	No inner label
Outer Case	Label 1 states: Product Name, Kill Date, Best Before Date, Pack Date, Batch Code, Net Weight, Storage Temperature, Supplier Name & Address.
8.SHELF-LIFE	
Storage	Frozen product store at -18°C or below
Age at Packing	Day of Kill + 7 Days (Maximum)
Packed Life	Best Before Date = Day of Pack + 2 years
At Delivery	Minimum residual shelf-life of 12 months or as otherwise agreed with the customer.

9.MICROBIOLOGICAL STANDARDS															
	At the time of delivery the product will conform to the following standards:-														
	<table border="1"> <thead> <tr> <th>Target (cfu/g)</th> <th>Maximum (cfu/g)</th> </tr> </thead> <tbody> <tr> <td>< 1 x 10⁵</td> <td>5 x 10⁶</td> </tr> <tr> <td>< 1 x 10³</td> <td>5 x 10⁴</td> </tr> <tr> <td>< 1 x 10²</td> <td>1 x 10³</td> </tr> <tr> <td>< 1 x 10²</td> <td>1 x 10³</td> </tr> <tr> <td>Absent in 25g</td> <td>Present</td> </tr> <tr> <td>Absent in 25g</td> <td>Present</td> </tr> </tbody> </table>	Target (cfu/g)	Maximum (cfu/g)	< 1 x 10 ⁵	5 x 10 ⁶	< 1 x 10 ³	5 x 10 ⁴	< 1 x 10 ²	1 x 10 ³	< 1 x 10 ²	1 x 10 ³	Absent in 25g	Present	Absent in 25g	Present
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Absent in 25g	Present														
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TVC															
Coliforms															
E. Coli															
Staph. aureus															
Salmonella															
Campylobacter															
10.CHEMICAL & NUTRITIONAL STANDARDS															
Meat Content	Minimum 100% turkey														
Added Water	No added water														
Typical Analysis	Per 100g raw product (McCance & Widdowson)														
	<table border="1"> <tbody> <tr> <td>Protein</td> <td>23.2g</td> </tr> <tr> <td>Fat</td> <td>1.1g</td> </tr> <tr> <td>Carbohydrate</td> <td>Trace</td> </tr> <tr> <td>Energy</td> <td>103kcal / 435kJ</td> </tr> </tbody> </table>	Protein	23.2g	Fat	1.1g	Carbohydrate	Trace	Energy	103kcal / 435kJ						
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- All materials supplied under this specification are produced in accordance with all current UK and EC Legislation, and company specifications
- This specification forms the basis of the agreement which must be treated as private and confidential
- Details of this specification will not be changed without prior written agreement with the customer