

**USK VALE POULTRY LIMITED
FINISHED PRODUCT SPECIFICATION**

PRODUCT	Turkey Butterfly (Flat)
FRESH/FROZEN	Fresh or 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 EU guidelines.
Farm	All birds originate from approved farms that are reared and managed in accordance with EU guidelines.
Slaughter & Cutting Plant	Slaughtered and processed at Usk Vale Poultry, Pontypool, Monmouthshire. Great Britain Licence No. GB 7164.
2.TRACEABILITY	
Batch Coding	All products are batch coded to provide full traceability back to the hatchery of origin, specific flock data, and farm of origin and slaughter date on a batch (flock) basis.
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 visible engorged blood vessels and blood spots / bruised meat. <input type="checkbox"/> The inner fillet should remain with the joint. <input type="checkbox"/> Shoulder meat and skin may remain attached to the joint if requested by the customer. <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 blemishes or soiling are removed. <input type="checkbox"/> Carcase is chilled to below 3°C within 24 hours of slaughter.
4.SENSORY DESCRIPTION & QUALITY STANDARDS	
Appearance	<p>Skin-on whole turkey breast meat with inner fillet. Laid flat.</p> <p>Flesh – pale pink, normal for turkey breast meat.</p>
Colour (Raw)	Skin – pale cream. Some areas of skin may display a darker and mottled appearance as a result of drying during the air chilling process (barking).
Skin Quality	<p>The skin is to be free from major bruising, blood clots, blisters, scratches and calluses. Small lesions (<15mm diameter) may be accepted but all septic lesions must be removed.</p> <p>Any tears should be small and not expose the breast meat. The centre of small breast blisters may be trimmed off providing that the muscle underneath is not exposed.</p>

Meat Quality	No pen feathers or large feather stubs are to be present although a limited number of small “downy” feather stubs may still be present.	
	No major bruising, blood clots, engorged blood vessels or blood splash are visible on the joint surface.	
Odour (Raw)	All bones and major exposed gristles removed.	
	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	Individual joints vary from 1.5kg – 8kg+	
Case Quantity	Various joints per case (see attached schedule).	
Case Weight	Typical case weight	16.0 – 24.0kg
6.PACKAGING MATERIALS		
Inner	Joints are laid flat, and are individually vacuum packed in a clear non permeable bag.	
Inner	Solid cardboard outer case.	
Outer Case	Polypropylene strapping	
7.LABELLING		
Inner Pack	No inner label	
Outer Case	Label states: Product Name (including weight range), Best Before Date, Batch Code, Net Weight, Storage Temperature, EC licence number, Barcode.	
8.SHELF-LIFE		
Storage	Frozen product store at -18°C or below, Chilled at 3°C or below	
Age at Packing	Date of slaughter + 4 Days (Maximum)	
Packed Life	Fresh Best Before Date = Day of Pack + 28 days. Frozen Best Before Date = Day of Pack + 2 years.	
At Delivery	Minimum residual shelf-life as agreed with the customer.	
9.MICROBIOLOGICAL STANDARDS		
	At the time of delivery the product will conform to the following standards:-	
	Target (cfu/g)	Maximum (cfu/g)
TVC	< 1 x 10 ^⑤	5 x 10 ^⑥
Coliforms	< 1 x 10 ^③	5 x 10 ^④
E. Coli	< 1 x 10 ^②	1 x 10 ^③
Staph. aureus	< 1 x 10 ^②	1 x 10 ^③
Salmonella	Absent in 25g	Present
Campylobacter	Absent in 25g	Present

10.CHEMICAL & NUTRITIONAL STANDARDS

Meat Content Added Water Typical Analysis	Minimum 100% turkey	
	No added water	
	Per 100g raw product (McCance & Widdowson)	
	Protein	23.2g
	Fat	1.1g
	Carbohydrate	Trace
	Energy	103kcal / 435kJ

11.APPROVAL (*Sign to confirm agreement and acceptance*)

NAME	N J DAVIS	NAME.....
SIGNATURE		SIGNATURE.....
DATE	01/09/2021	DATE.....
For Usk Vale Poultry Ltd		(For.....)

- 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

NO. OF PORTIONS PER BOX

Weight Classification	From (kg)	To (kg)	No.per Box
L3	3.00	3.49	6
H3	3.50	3.99	6
L4	4.00	4.49	5
H4	4.50	4.99	5
L5	5.00	5.49	4
H5	5.50	5.99	4
L6	6.00	6.49	3
H6	6.50	6.99	3
L7	7.00	7.49	3
H7	7.50	7.99	3
L8	8.00	8.49	2
H8	8.50	8.99	2

