Product Description	Chicken Necks		
Product Accreditation & Welfare Standard	Halal		
Country of Origin	UK		
Declared Ingredients	Chicken 100% in final product		

Supplier Name	MEATEX Ltd
Address	
Telephone	01323 873645
Approval Number	GB

Product Visual Example



Sensory Details:

Odour	Fresh chicken neck no off odours or taints when raw		
Colour	White skinned tubes		
Texture	Firm sinewy texture		
Product Standards	 Cut from whole fresh chicken Free from foreign matter, dirt, faeces or blood staining 		

Shelf-Life Information

Product Packaging Description	Shelf Life		
Maximum Product Life (Frozen)	Kill + 18 Months		

Weight Control

Larget Weight - Bagged to weight	Frozen – 20kg/box
Target Weight Bagged to Weight	1102cm 20kg/dox

Product Storage & Use Conditions

Once opened	Use within 48 hours and within use by date			
Storage conditions	Keep refrigerated $0^{\circ}c - +3^{\circ}c$			
	Suitable for home freezing. Freeze on the day of purchase. Use within one month of			
	freezing. Defrost in a refrigerator prior to cooking. Consume within 24 hours of defrosting.			
	Do not re-freeze once thawed.			

Food Contact Packaging Details:

Description	Material
Liner	Food grade plastic

Outer Packaging Material Details

Description	Material	Dimensions	Weight	
Plain base	Food Grade Solid fibreboard	556/372/108mm	36gr	
Plain lid	Food Grade Solid fibreboard	555/333/98mm	34gr	
Plastic Crate	Grey Food Safe Crates	600/400/197mm	1.7kg	
Tape GB 5067	White PVC green print	50mm	N/A	
Pallet	3 way wooden (All pallets covered)	1000x1200mm	26-32kg	

^{**}Plain Base & Plain lid are 100% recyclable.

Delivery Conditions

Product Packing description	Temperature (recommended)		
Frozen	-18c		

Product Labelling

Labelling Details:

Supplier Name & Contact details

Approval Number

Customer Product Code

Product Description

Kill Date

Pack Date

Use By Date

Weight

Batch Traceability Barcode

Free From:

Free From (Does not contain as an ingredient)	YES	NO
Added protein	X	
Additives	X	
Artificial Colours	X	
Artificial Flavours	X	
Artificial Preservatives	X	
Beef & Beef derivatives	X	
Benzoates	X	
BHT/BHA	X	
Caffeine	X	
Colours Azo & Coal Tar Dyes	X	
Corn/Maize derivatives	X	
Egg & egg derivatives	X	
Garlic	X	
Gelatine	X	
Genetically modified material/organisms	X	
Glutamates/gluten	X	
Lamb & lamb derivatives	X	
Milk & milk derivatives	X	
Modified starch	X	
Nuts & nut derivatives	X	
Pork & pork derivatives	X	
Salt	X	
Seafood & seafood derivatives	X	
Seeds	X	
Soya & soya derivatives	X	
Sugar	X	
Sulphur dioxide	X	
Sweeteners	X	
Wheat & wheat derivatives	X	
Yeast & yeast derivatives	X	

Microbiology testing

Test	Method	Target	Limit	Action	Frequency	Positive Release
Salmonella (product)	Analytical	Not Detected per 25g	Not Detected per 25g	Detected	Weekly	No
Campylobacter (product)	Analytical	<1000 cfu/g	1000 cfu/g	>1000 cfu/g	Weekly	No
TVC (Indicator Only)	Analytical	<10000	500,000	N/A	**	No
E.Coli (product)	Analytical	<10	10	>10	**	No
Staph Aureus(product)	Analytical	<20	100	>100	**	No
E. Coli (factory cleaning standards)	Analytical	<10 per 10,000	Quarterly	>10	Quarterly	No

 $^{^{**} \} Product \ Frequency: One \ Finished \ Product \ shelf-life \ type \ annually. \ Random \ shelf-life \ tests \ are \ carried \ out \ annually \ on \ the \ product \ beyond \ the \ prescribed \ Shelf \ life.$