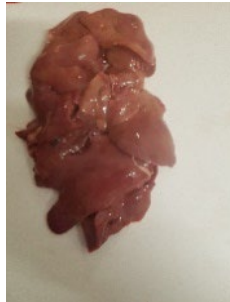


Product spec

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

Supplier Name	
Address	
Telephone	01323 873645
Approval Number	GB

Product Visual Example



Sensory Details:

Odour	Fresh chicken liver no off odours or taints when raw
Colour	Dark red with fleshy perimeters
Texture	Typically, firm fleshy feel
Product Standards	<ul style="list-style-type: none"> • 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 (Fresh)	Kill + 5 days
Maximum Product Life (Frozen)	Kill + 18 Months

Weight Control

Target Weight – Bagged to weight	Fresh – 10 kg/box (2x5 kg bags) Frozen – 20 kg/box
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Product Storage & Use Conditions

Once opened	Use within 48 hours and within use by date
Storage conditions	Keep refrigerated 0°C - +3°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
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Product spec

Liner	Food grade plastic
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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)
Fresh (Loose)	0-3c
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
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Free From:

Free From (Does not contain as an ingredient)	YES	NO
Added protein	X	
Additives	X	

Product spec

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.

Declaration

All meat is to be produced under the principles of the HACCP system, which is regularly monitored and reviewed. This is not an exhaustive list of our products, please ask for further details or specific requirements. Photographs are to indicate product type only.

Whilst every effort is made to ensure the boneless product is free from the bone it can on occasion remain in the product.

Product spec

Product sold as described /labelled.

If signed copy of this product specification is not returned within 28days, it is assumed that the specification has been accepted.

PRODUCT SPECIFICATION AGREED BY:

Agreed by	Signature	Company	Date