## **PRODUCT INFORMATION & SPECIFICATION**

PRODUCT NAME CRISPY AROMATIC DUCK	
PACKAGING	500-600G/BAG × 18BAGS/CARTON = 10.00KGS/CARTON
WARNING	This product contains bones.

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## PRODUCT PICTURE





PRODUCT DESCRIPTION	Duck, Ingredients prepared, Marinated, Steaming, Cool down, Packed in
	bag, Frozen, Packed in carton.

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INGREDIENTS	Duck, Sugar, Cooking wine, Salt, Spring onion, Corn starch, Fennel, Cinnamon, Szechwan pepper, Ginger, Licorice, Star anise, Cloves, Tangerine peel, Cardamom.
COUNTRY OF	Product of China
MANUFACTURE	
COOKING	Fully defrosting, then deep fry at 180°C for 5mins, or preheat oven at 200°C
INSTRUCTIONS	for 22-25mins.

	Raw material & ingredients receiving CCP	21
	$\downarrow$	
	Preparing ingredients	
	$\downarrow$	
	Defrosting duck	
	↓ ↓	
	Marinating	
	↓ ↓	
	steaming CCP2 100	°C for 125m
	<u> </u>	
	Cooling down	
PROCESS SUMMARY	_ ↓	
	Weighing and vacuum pack	
	↓ · · · · · · · · · · · · · · · · · · ·	
	Quick-freezing	
	↓ ↓	
	Metal detecting CCP3 Fe: Ø1.5mm, Non Fe:	Ø2.0mm,
	Stainless steel: Ø2.5mm	,
	Į.	
	Packed in Carton	
	1	
	Storage	
	<del></del>	

	Unit Net Weight: 500-600g/bag
>	Pieces Per Unit: one half duck per bag
>	Dimension: 320mm X 215mm
>	Weight: 12g
>	Sealing: Vacuum sealing
	A A A A A

	>	Unit Net Weight: 10kg
SECONDARY	>	Bag Per Unit: 18
PACKAGE	>	Material: corrugated board

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>	Dimension: 395mm X 300mm X 215mm
>	Weight: 655g
>	Sealing: Clear tape

SHELF LIFE	24 months (Keep at room temperature maximum -18℃)
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MAXIMUM		
TEMPERATURE	POST	-18℃
FREEZING		

PRODUCT	ORGANOLEPTIC QUALITY			
APPEARANCE	One half, skin on, fully cooked, with prime wing and leg bone, remain backt			
	and rib cage.			
FLAVOUR	Characteristic taste of crispy aromatic duck			
TEXTURE	Tender, juice			
COLOUR	Skin: Light yellow			
COLOUR	Meat: Brown			

MICROORGANISMS	CRITERIA STANDARD
TVC	<1x10 <sup>4</sup> cfu/g
COLIFORM	<10 cfu/g
E.COLI	Not detected
S.AUREUS	<10 cfu/g
BACILLUS CEREUS	<100
SALMONELLA SP.	Not detected
LISTERIA MONOCYTOGENES	Not detected

NUTRITIONAL INFORMATION PER100g			
ENERGY(kCal)	250		
ENERGY(kJ)	1,050		
PROTEIN(g)	19.0		
CARBOHYDRATE (g)	2.0		
OF WHICH SUGARS(g)	1.0		
FAT(g)	19		
OF WHICH SATURATES(g)	4.0		
SALT(g)	0.55		

## **ALLERGEN LIST**

ALLERGEN/ADDITIVES	CONTAIN	COMMENTS
	(YES/NO)	
CEREALS CONTAINING GLUTEN, NAMELY WHEAT, RYE,	N	
BARLEY, OATS, SPELT, KAMUT OR THEIR HYBRIDISED		

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STRAINS, AND PRODUCTS THEREOF	
CRUSTACEANS AND PRODUCTS THEREOF	N
EGGS AND PRODUCTS THEREOF	N
FISH AND PRODUCTS THEREOF	N
PEANUTS AND PRODUCTS THEREOF	N
SOYBEANS AND PRODUCTS THEREOF	N
MILK AND PRODUCTS THEREOF(INCLUDING LACTOSE)	N
NUTS AND PRODUCTS THEREOF	N
CELERY AND PRODUCTS THEREOF	N
MUSTARD AND PRODUCTS THEREOF	N
SESAME SEEDS AND PRODUCTS THEREOF	N
SULPHITES DIOXIDE AND SULPHITES AT	N
CONCENTRATION OF MORE THAN >10mg/kg OR	
10mg/litre	
LUPIN AND PRODUCTS THEREOF	N
MOLLUSCS AND PRODUCTS THEREOF	N

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