

PRODUCT SPECIFICATION

PRODUCT	SP-01 Boneless turkey butterfly
FRESH/FROZEN	Fresh or Frozen
CASE WEIGHT	Typically 20kg
UNITS/CASE	3,4,6 or 8 of varying weight bands to make up 20kg

1.ORIGINS	
Country	Produced from British turkeys that are reared, slaughtered and processed in the UK.
Farms	All birds originate from approved farms.
Slaughter & Cutting Plant	Slaughtered, processed and packed in the UK.
2.CODING/LABELLING	
Batch Coding	Outer case label details; Product description, Kill date, Pack date, Farm, Use By, Product Net Weight. 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.SENSORY DESCRIPTION & QUALITY STANDARDS	
Appearance	Skin-on, butterflied turkey
Colour (Raw)	Skin – pale, cream in colour Flesh – pale pink, normal for turkey breast meat
Meat Quality	Free from crop soiling with minimal fat and blood. Free from abscesses. All bones and major exposed gristles removed.
Odour (Raw)	Free from any taint – normal odour associated with fresh turkey meat
4.WEIGHT & PACK QUANTITY	
Case Weight	Typical case weight 20.0 kg
5.PACKAGING MATERIALS	
Inner	Food grade polythene vacuum bag.
Outer Case	Corrugated cardboard outer case ("portion box")
Case Closure	Polypropylene strapping
6. METAL DETECTION	
Fe: 6.0mm N-Fe: 9.0mm SS: 10.0mm	
Frequency – Metal detector is tested before production, after each break and at the end of production.	
7.SHELF-LIFE	
Storage	Vacuum pack and chilled storage (<3°C) – 28 days from cut Vacuum pack and frozen storage (<-14°C) – 18 months from cut

8.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	< 10	>100
Staph. aureus	< 10	>500
Salmonella	Absent in 25g	Present
Campylobacter	Absent in 25g	Present
9.CHEMICAL & NUTRITIONAL STANDARDS		
Meat Content Added Water Typical Analysis	Minimum 100% turkey	
	No added water	
	Per 100g raw product, light meat (McCance & Widdowson)	
	Protein	24.4g
	Fat	0.8g
	Carbohydrate	0g
	Energy	105 kcal / 444kJ
10. SUITABILITY FOR SPECIAL DIETARY REQUIREMENTS		
	Yes/No	Comments
Vegetarians	No	
Vegans	No	
Halal	Yes – where requested	When requested, Halal can be provided and will be indicated on the outercase
Kosher	No	
Celiac	Yes	
11. SUITABILITY FOR SPECIAL DIETARY REQUIREMENTS		
	Allergen present in the same factory	
Cereals containing gluten (ie. Wheat, rye, barley, oats, spelt, kamut) and products thereof.	NO	
Crustaceans and products thereof.	NO	
Eggs and products thereof.	NO	
Fish and products thereof.	NO	
Peanuts and products thereof.	NO	
Soybeans and products thereof.	NO	
Milk and products thereof.	NO	
Nuts ie. Almond, Hazelnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macademia nut and products thereof.	NO	
Celery and products thereof.	NO	
Mustard and products thereof.	NO	
Sesame seeds and products thereof.	NO	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed as SO ₂ ."	NO	
Lupin and products thereof.	NO	
Molluscs and products thereof.	NO	