Meatex - Grimsby Raw Material Specification



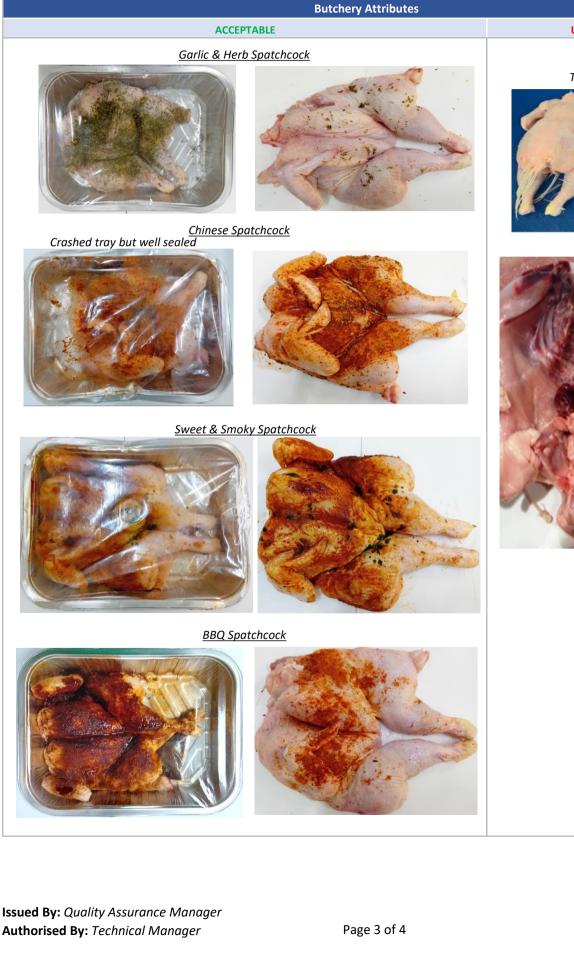
Customer	Wholesale						
	Flavoured Spatchcock						
Product Name	ALLERGEN	PLU	FOPS CODE	NAVISION			
arlic & Herb Spatchcock	NONE	3522	2WHOLE22				
hinese Spatchcock	NONE	3581	1WHOLE81	_			
weet & Smoky Spatchcock	NONE	3511	2WHOLE11	WHSLPAT			
moky BBQ Spatchcock	NONE	3584	1WHOLEAS	-			
Health Mark	GB						
Country of Origin	United Kingdom						
Product Temperature	<4 °C						
Total Shelf Life	Kill + 8 Days						
Maturation	Approx. 3 Hours + Electric Stimulation						
Metal Detection	2.5mm Ferrous, 2.5mm Non-Ferrous, 2.5mm Stainless Steel						
		Packaging	·				
	PACKAGING DESCRIP		SUPPLIER / CODE	TARE WEIGHT			
B to a	Aliuminium Tray	v I2r (US-	-223320-805) / PTFTE003	44.33g			
Primary	Foil Lidding Film		(CL4008 47) / PFCGG099	3.84g			
	Box (Lid)	D	S Smith / PCLGG055	180g			
Secondary	Box (Base)		S Smith / PLCGG067	260g			
	Health Mark Tap		Reflex / S-490121	8.67g			
Tertiary	Thermal PP Tag (>		/ Depends on the colour	2.048g			
	Case End Label (Self-ad	lhesive)	Reflex / S-480380	0.784g			
Quaternary	Blue Wooden Pal		CHEP / B1210A				
	Labe	ling and Coding					
Case Weight	Approx. 6kg						
Units per case			4				
Cases per pallet		Va	ariable				
Labelling and Coding Details	Case End Label: Product Description, PLU, Case Count, Kill Date, Process By Date, Supplier Health Mark Number, Tare Weight, Net Product Weight, Traceability Barcode, Lot number, Pack time. Additional label: PLU, Flavour Description, Allergen Information.						
Case End Label Example	WHOLESALE GARLIC&HERB SPATCHCOCK CHI PLU 3522 4 PER CASE KILLDATE 170CT24 PROCESS BY 250CT24 WHOLESALE SWEET&SMOKEY SPATCHCOCK CHIC PLU 3511 4 PER CASE KILLDATE 170CT24	ORIGIN UK Tere 0.74 KG Net 13.32 KG UT No. 25570 RATED AT 20 TO 40 SUPPLIER GB SUPPLIER GB PARY TIME	SPATCHCOCK CHICKEN PLU 3581 4 PER CASE RELEATE 170CT24 PROCESS BY 250CT24 WHOLESALE SMOKY BBO SPATCHCOCK CHICKEN 3584 4 PER CASE	4291			



	Quality Attributes							
Acceptable								
- ight colour variations.								
ee from foreign bodies.								
	Quality Attributes							
	TARGET	REJECT						
Appearance	Enriched, Class A & B & C spatchcock chicken. With injected brine, seasoned with flavoured topping or without. Cut straight down the backbone with the bone left or removed, with parsons' nose and neck or without. Missing limbs are acceptacle. Blood spots, bruises, feathers, red parsons nose, tears to the skin, hock marking, breast blisters, skin blemished are acceptable. EV must not be present - only attached testes and kidneys are acceptable.	No crop or gut contamination/staining acceptable. No faecal or gall staining are acceptable.						
Odour	Fresh typical aroma of uncooked flavoured chicken.	Rancid and off smelling aroma. Off odou aromas or taints.						
Foreign Bodies / Physical Defects	Absent	Present						

Micro Standards							
	TARGET	ACTION	REPORT	FREQUENCY			
Pseudomonas	<10^2	10^2 - 10^3	>10^3	Per batch			





UNACCEPTABLE

To long feathers





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