

Customer	Wholesale			
	Flavoured Spatchcock			
Product Name	ALLERGEN	PLU	FOPS CODE	NAVISION
Garlic & Herb Spatchcock	NONE	3522	2WHOLE22	WHSLPAT
Chinese Spatchcock	NONE	3581	1WHOLE81	
Sweet & Smoky Spatchcock	NONE	3511	2WHOLE11	
Smoky 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 DESCRIPTION	SUPPLIER / CODE		TARE WEIGHT
Primary	Aluminium Tray	12r (US-223320-805) / PTFTE003		44.33g
	Foil Lidding Film	Clifton (CL4008 47) / PFCGG099		3.84g
Secondary	Box (Lid)	DS Smith / PCLGG055		180g
	Box (Base)	DS Smith / PLCGG067		260g
	Health Mark Tape	Reflex / S-490121		8.67g
Tertiary	Thermal PP Tag (x2)	Reflex / Depends on the colour		2.048g
	Case End Label (Self-adhesive)	Reflex / S-480380		0.784g
Quaternary	Blue Wooden Pallet	CHEP / B1210A		26.85kg
Labelling and Coding				
Case Weight	Approx. 6kg			
Units per case	4			
Cases per pallet	Variable			
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				

Quality Attributes		
Acceptable		
Slight colour variations.		
Free 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 acceptable. 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 odour 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

Butchery Attributes

ACCEPTABLE

UNACCEPTABLE

Garlic & Herb Spatchcock



To long feathers



Chinese Spatchcock

Crashed tray but well sealed










Sweet & Smoky Spatchcock



BBQ Spatchcock



Butchery Attributes	
ACCEPTABLE	UNACCEPTABLE
<p style="text-align: center;"><i>Witout sprinkle/seasoning</i></p>       <p style="text-align: center;"><i>Packed in the boxes</i></p> 	<p style="text-align: center;"><i>Damaged sealing</i></p> 