

Finished Product Specification

Product	1608 - PFC x 8, 1.0 - 1.75kg UT
Version	1 (02/06/2023)
Product Type	Duck
Brand	Meatex Europe
Product Group 1	N/A
Product Group 2	N/A
Product Category	Meat & Poultry

Finished Product Specification

Approved By      technical

Date                23/05/2023

Customer         All

Supplier Details

Name              Meatex

Address           Seaford UK

Telephone        +44 1323 873645

Website           meatex.co.uk

Approval Number      GG142UK

Email              sales@meatex.co.uk

Product Properties

Product Name        PFC Duck 1 - 1.75kg x 8 Untrimmed

Product Code        1608

Innova Code         1608

Bord Bia Approved    Yes

Fresh / Frozen        Frozen

Raw / Cooked         Raw

Weight                1 g

Packs per Case       8

Units per Pack        N/A

Shelf Life & Storage Conditions

Shelf Life             730 days

Minimum Delivered Shelf Life      183 days

Storage Temperature Conditions      < -18°C

Storage Conditions After Opening      Keep refrigerated 0 - 4°C. Use within 48 hours of defrosting.

Freezing Information

Freezing Information      Defrost thoroughly in a refrigerator prior to cooking. Use within 48 hours of defrosting.

Ingredients Information

Ingredients Information

	Ingredient Name	% of Total	Supplier	Country of Origin
Ingredient A	Duck	100%	Meatex Europe	Ireland

Ingredients Declaration

Ingredients Declaration100% Duck.

Allergen Information

Suitable for:

Vegetarians	No
Vegans	No
Coeliacs	Yes
Halal	Yes

Cooking Instructions

Cooking InstructionsDefrost duckling fully in a refrigerator prior to cooking. Remove all packaging before cooking. Remove Giblet pack from cavity. Pre heat oven to 200°C, Fan 180°C, Gas Mark 6. Place the Duck on a wire rack in a roasting tray on the middle shelf of the oven. Cook for 25 minutes per 500g and 20 minutes over. To test if the product is thoroughly cooked pierce the thickest part of the meat with a skewer. If the juices run pink return to the oven and cook for a further 10 minutes or until juices run clear. Allow to rest for 5 minutes before carving and serving. Ensure product is piping hot, cooked throughout, juices run clear and no pink colour remains before serving. Do not reheat. Not suitable for microwave cooking.

Traceability Information

Batch Code	Date of Slaughter, eg. 07092022 (DDMMYYYY)
Traceability Information	All labels on the case will have the date of production or a frozen date printed e.g. 22/02/22 and a batch code. This date relates to the date of packing. From production date & batch code, accompanied with the use by date the quality records for that product can be traced back to the day of production.
Outer Case EAN Barcode	01509945901988
Outer Case Bottom Barcode	91106000241426

Nutritional Information

	Nutritional Information per 100g
Energy kcal/100g	392
Energy kJ/100g	1620
Fat (g)	33.6g
Of which Saturates (g)	9.8g
Carbohydrates (g)	1.4g
Sugar (g)	0.1g
Protein (g)	22.3g
Salt (g)	0.4g

Packaging Information

Primary Packaging

DescriptionLiner

	Material	Colour	Weight (g)	Dimensions (mm)
Primary Packaging	PE	Blue	10g	N/A

Secondary Packaging

Description	Large Box & Plain Lid
Weight (g)	858g
Dimensions (mm)	588 x 383 x 125mm

Outer Case  
Picture



Pallet Type	Standard
Cases per Row	5
Rows per Pallet	14
Cases per Pallet	70

Additional Information

Packed in MAP	No
Bone Warning	Contains Bone.
Additional Labels	No
Language	N/A

Finished Product Standards

Finished Product Standards

Analysis (cfu's per gram)	TVC @ 37°C for 48 hours
Target	< 1,000,000 / g
Acceptable Level	1,000,000 / g
Reject	> 1,000,000 / g

Finished Product Standards

Analysis (cfu's per gram)	Coliforms @ 30°C for 24hours
Target	< 500 / g
Acceptable Level	500 / g
Reject	> 500 / g

Finished Product Standards

Analysis (cfu's per gram)	E. Coli @44°C for 24 hours
Target	< 100 / g
Acceptable Level	100 / g
Reject	> 100 / g

Finished Product Standards

Analysis (cfu's per gram)	Staph aureus
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Target	< 100 / g
Acceptable Level	100 / g
Reject	> 100 / g
Finished Product Standards	
Analysis (cfu's per gram)	Salmonella
Target	Absent
Acceptable Level	Absent
Reject	Present
Finished Product Standards	
Analysis (cfu's per gram)	Listeria
Target	Absent
Acceptable Level	Absent
Reject	Present
Finished Product Standards	
Analysis (cfu's per gram)	Campylobacter
Target	Absent
Acceptable Level	Absent
Reject	Present
Finished Product Standards	
Analysis (cfu's per gram)	Clostridium
Target	Absent
Acceptable Level	Absent
Reject	Present
Finished Product Standards	
Analysis (cfu's per gram)	Aw
Target	<0.98
Acceptable Level	<0.98
Reject	> 0.98
Finished Product Standards	
Analysis (cfu's per gram)	pH
Target	5 - 7
Acceptable Level	5 - 7
Reject	< 5
Finished Product Standards Analysis	
Appearance	Creamy in Colour, without marks & bruising

<b>Aroma</b>	Fresh aroma
<b>Texture</b>	Tender & Succulent
<b>Flavour</b>	Duck flavour
<b>Colour</b>	Creamy in Colour, without marks & bruising

**Metal Detection**

<b>Metal Detection</b>	Yes
<b>Ferrous (mm)</b>	5mm
<b>Non-Ferrous (mm)</b>	6mm
<b>Stainless Steel (mm)</b>	7mm

All products manufactured are warranted by our suppliers to conform to all current Irish and E.U. legislation. No changes can be made to the finished product specification or product without prior consent or direction by the Product Development / Technical Department. Supplier will endeavour to keep all information current to the product and will update the specification every 3 years.