

PRODUCT SPECIFICATION 008 **GB Red Tractor & Halal Approved Grade A Fresh, uncooked**
chicken hearts from UK Chicken.

PRODUCT & PROCESS DESCRIPTION

Fresh, Chilled Raw Chicken Hearts.

The hearts are harvested from eviscerated whole birds. Each heart is inspected by PIA inspectors to ensure it to be free from disease. The hearts are the transferred into the spin chiller to chill.

Prior to final packaging, the hearts are inspected a second time, to ensure no additional viscera or foreign bodies are present. They are packed in either plastic bags, or plastic pots, boxed, lidded, metal detected, weighed securely strapped & labeled accordingly. Product is dispatched at <4°C.

Frozen Chicken Hearts

Process description as above – with the addition of transferring final boxed and packaged product into the freezer to be stored at -18°C.

INGREDIENTS

Uncooked Chicken Hearts (100%)

MICROBIOLOGICAL STANDARDS

ORGANISM	TARGET	UPPER LIMIT
T.V.C. @ 30°C	< 1 x 10 ⁶ c.f.u./g	1 x 10 ⁶ c.f.u./g
Staphylococcus aureus	< 1 x 10 ² c.f.u./g	2 x 10 ² c.f.u./g
Coliforms	< 1 x 10 ³ c.f.u./g	1 x 10 ⁴ c.f.u./g

Packaging Details Fresh & Frozen

Product	Item	Material	Dimensions	Per Pallet (wooden wrapped / or Plastic)
Fresh	Plain Base	Solid Fibre Board	550/370/125mm	50c/s Max
	Printed Lid	Solid Fibre Board	558/378/125mm	
	Tape GB EC	White PVC Black Print	50mm	
	Pallet Wrap	Clear PVC	400mm 12mu	
	Clear Bags	Tensile Bags	15 x 20 inches	
Frozen	Plain Base	Solid Fibre Board	550/370/125mm	96c/s Max
	Printed Lid	Solid Fibre Board	558/378/125mm	
	Tape GB EC	White PVC Black Print	50mm	
	Pallet Wrap	Clear PVC	400mm 12mu	

PHYSICAL A GRADE STANDARDS

Free from crop residue	No deep bruising, or hemorrhages.	Free from any foreign matter, dirt, faeces.	Free from any other visceral content
Must be free from diseases	Free from off odours	Free from gall staining bloodstaining discoloration.	No visible damage to the organ – whole pieces only.

FINISHED PRODUCT CONFIGURATIONS

Chilled & Frozen Variations	
Amount Per Bag	Bags per Box
2.50kg	4
1kg	10

SHELF LIFE & STORAGE CONDITIONS

CHILLED		FROZEN	
Maximum shelf life available on despatch = 8 days Fresh	Store unopened in hygienic chilled conditions (0-4°C). Avoid exposure to direct heat or light sources. After opening store in chilled conditions. Use within Use By date.	Maximum shelf life available on despatch = 24 months	Store unopened in hygienic frozen conditions (<-18°C). Avoid exposure to direct heat or light sources. After defrosting store in chilled conditions. Do not re-freeze. Use within 1 day.

CODING/LABELLING (On each end case label & bags & outer card pots only)

Production Date = dd/mm/yy (e.g. 21JUN09)	Use By <i>chilled</i> / Best Before <i>frozen</i> = dd/mm/yy (e.g. 28JUN09)	Time Packed	RTA	Storage Instructions
Address				
Batch Number = 9 digit number (grower code)	Finished Product Code (PLU)	Net Weight (minimum)	GB Licence No.	Outer Barcode / Inner Barcode
COI				