

## FINISHED PRODUCT SPECIFICATION

<b>PRODUCT</b>	Air Frozen Hen Turkey (Class A + Giblets)
<b>FRESH/FROZEN</b>	Frozen
<b>PACK SIZE</b>	2-5 per case (see attached schedule)
<b>CUSTOMER</b>	General

1.ORIGINS	
<b>Country</b>	Produced from British turkeys that are reared, slaughtered and processed in accordance with EU guidelines.
<b>Farm</b>	All birds originate from approved farms that are reared and managed in accordance with EU guidelines
<b>Slaughter &amp; Cutting Plant</b>	Slaughtered and processed in UK
2.TRACEABILITY	
<b>Batch Coding</b>	All products are batch coded to provide full traceability back to the hatchery of origin, specific flock data, farm of origin and slaughter date on a batch (flock) basis.
3.CUTTING & PROCESSING STANDARDS	
<b>Butchery &amp; Trimming</b>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Whole eviscerated Grade A turkey.</li> <li><input type="checkbox"/> No missing skin, drumsticks, thighs or wings (prime/mid)</li> <li><input type="checkbox"/> Feet removed above the hook.</li> <li><input type="checkbox"/> Body cavity to be emptied (no viscera) except for kidneys.</li> <li><input type="checkbox"/> Neck flap is trimmed long enough to cover the opening to the thoracic cavity.</li> <li><input type="checkbox"/> Birds are trussed.</li> <li><input type="checkbox"/> Bagged prior to freezing</li> <li><input type="checkbox"/> Frozen to below -18 degrees Celsius within 72 hours of slaughter.</li> <li><input type="checkbox"/> Neck, heart, liver bagged and placed within the body cavity</li> </ul>
4.SENSORY DESCRIPTION & QUALITY STANDARDS	
<b>Appearance</b>	Whole grade A turkey carcass.
<b>Colour (Raw)</b>	Flesh – pale pink, normal for turkey breast meat Skin- pale cream. No bile (gall) staining.
<b>Skin Quality (breast)</b>	The breast skin is to be free from major bruising, blood clots, blisters, scratches and calluses. Small lesions (<15 mm diameter) may be accepted but all septic lesions must be removed. .
<b>(Limbs)</b>	The thigh, drumstick and prime wing must be free from major bruising, blood clots and scratch marks. Small bruises/clots are acceptable (<25 mm diameter) to a maximum of 2 per carcass. Some reddening may occur on the mid-wing and wing tip but any large bruises, blood clots or haemorrhages are unacceptable.
<b>(Back)</b>	The back should be free from excess bruising, scratches and plucker damage although a minimal amount of red marking is acceptable.
<b>(general)</b>	The skin should be intact (no rips, tears or holes) over the main breast area and any tears elsewhere must be small and unobtrusive. The centre of small breast blisters may be trimmed off providing that the muscle underneath is not exposed. If dried out the skin may be brown in colour due to scalding when processed

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<b>Meat Quality</b>	No pen feathers or large feather stubs are to be present although a limited number of small feathers and stubs (quills) may still be present on the rump, shank and wing.
<b>Odour (Raw)</b>	No blood clots, engorged blood vessels or bruising on any exposed area of flesh.
<b>Flavour (Cooked)</b>	Free from any taint- normal odour associated with fresh turkey meat.
<b>Texture (Cooked)</b>	Taint free turkey flavour
	Succulent and tender
<b>5.WEIGHT &amp; PACK QUANTITY</b>	
<b>Portion Weight</b>	Individual birds may be from 3.00kg-10.00kg
<b>Case Quantity</b>	Birds are packed and sold in 0.5kg weight bands (Low 3=3.00kg to 3.49kg, High 3=3.50kg to 3.99kg....etc) NB. Invoicing is per case within a particular weight band and the individual bird net weights supplied may be at any point within the 500g weight band.)
<b>Case Weight</b>	See attached schedule. See attached schedule Net weight is printed onto each case.
<b>6.PACKAGING MATERIALS</b>	
<b>Packaging</b>	<input type="checkbox"/> All Food contact packaging complies with the European Framework Regulations (EC) No.1935/2004 and the Plastic Materials and Articles in contact with Food (England) regulations 2009 (as amended) <input type="checkbox"/> All materials supplied under this specification are produced in accordance with al current UK and EC Legislation , and company specifications.
<b>Inner</b>	Carcases are bagged in a clear- non printed and air-permeable polythene bag.
<b>Outer Case</b>	Plain and solid cardboard outer case Dimensions: case dimensions vary depending on the size of the bird.
<b>Case Closure</b>	Polypropylene strapping
<b>7.LABELLING</b>	
<b>Inner Pack</b>	Bag label states, Batch Code, Bird Net Weight, Best Before Date.
<b>Outer Case</b>	Label states: Product Name, (Oven Ready Turkey), Fresh Frozen, Quantity, Weight Band, Net Weight, Best Before Date, Batch Code, Storage Temperature, EC Health Mark.
<b>8.SHELF-LIFE</b>	
<b>Storage</b>	Frozen product store at -18°C or below
<b>Age at Packing</b>	Packed into inner bags and outer case within 24 hours of kill and prior to freezing.
<b>Packed Life</b>	Best Before Date = Day of kill + 24 months.
<b>At Delivery</b>	Minimum residual life as agreed with customer.

9.MICROBIOLOGICAL STANDARDS		
TVC Coliforms E. Coli Staph. aureus Salmonella Campylobacter	At the time of delivery the product will conform to the following standards:-	
	Target (cfu/g)	Maximum (cfu/g)
	< 1 x 10 <sup>5</sup>	5 x 10 <sup>6</sup>
	< 1 x 10 <sup>3</sup>	5 x 10 <sup>4</sup>
	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
	Absent in 25g	Present
Absent in 25g	Present	
10.CHEMICAL & NUTRITIONAL STANDARDS		
Meat Content Added Water Typical Analysis	Minimum 100% turkey	
	No added water	
	Per 100g raw product (McCance & Widdowson)	
	Protein	20.6g
	Fat	6.9g
	Carbohydrate	Trace
	Energy	145kcal / 606kJ