



Baiada

National Product Specification

PRODUCT SPECIFICATION	BPR-FPS-5016-NAT	Date of Creation		15/06/2011	
		Issue Number	C	Date	3/12/2021

Product Name	Fresh - Turkey - Breast Fillet - Skin On - RW - 1.7Kg and over - Carton
Name on Pack	NA

Product Code(s)	DESCRIPTION	APN/EAN	TUN/GTIN	BRAND	Weight Declaration	PACK SIZE = Unit/Carton
68420	FSH RW TURKEY FOB S/ON CTN	N/A	99310213684206	Bulk - Unbranded	RANDOM	17.500Kg

1. PRODUCT DESCRIPTION

Fresh skin on Turkey Fillets of Breast, 1700g plus.

Carton weight 15-20Kg.



2. PRODUCT PARAMETERS

2.1. PHYSICAL PARAMETERS

Ingredient	Parameter	Target	Range	
Fresh Turkey Breast Fillet, Skin On	Portion Weight	1700g	1700g	>1700g
	NET Weight per pack	17.5Kg	15Kg	20Kg
Finished Product	Temperature (in °C)	4°C	0°C	5°C

2.2. MICROBIOLOGICAL PARAMETERS

Test	Method	Limit	Frequency
Microbiological - Total Plate Count	Accredited NATA analysis laboratory	<100,000,000 cfu/g at end of shelf life	As per QA National requirement
Campylobacter	Accredited NATA analysis laboratory	<1,000 cfu/g at end of shelf life	As per QA National requirement

2.3. CHEMICAL PARAMETERS – N/A

2.4. SENSORY

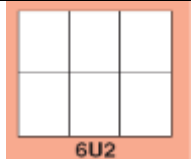
Test	Method	Limit	Frequency
Organoleptic - Raw Product	Refer to Organoleptic sheet	Refer to QAS	As per QA National requirement

3. PACKAGING

3.1. INNER/PRIMARY PACKAGING

Packaging Type	Packaging Details	Seal Integrity	Action
LINER	BLUE LINER	Fold	Pack product into liner and seal.

3.2. OUTER/SECONDARY PACKAGING

Packing Type	Name	Action
CARTON	BLUE FLAT PACK WITH HAND HOLES	Seal & Label.
FILM	PALLET WRAP	Wrap Pallet.
Unit/Carton		17.5Kg
		 6U2
Pallet Configuration		6 cartons per layer, 8 layers high = 48 cartons per pallet
Delivery height of (mm)		1200 mm

4. LABELLING / PRINTING

Label Type	Name	Positioning/ Location	Label Information	Type of Application
CARTON LABEL	HI-VIS BLANK CTN LABEL	Place product label at end of carton.	Product Name, Code, Best Before Date, NET Weight, Storage Instructions, Company Name, Address, Country of Origin, Plant Produced, Est. Number.	Espera Set Up

5. STORAGE CONDITIONS AND SHELF LIFE		
STORAGE CONDITIONS	SHELF LIFE	
	Best Before / Use By Date	Number of Days
Fresh: Keep Refrigerated. Store at or below 4°C.	Best Before Date from Date Of Kill	0 + 9 Days

6. TRACEABILITY			
6.1. PACKAGING AND LABELLING			
Inner Packaging	Type of Packaging	Best Before Date	Establishment Number
Outer packaging	Type of Packaging	Best Before Date	Establishment Number
Inner and Outer labels	Right label and presence on the packaging		

6.2. RAW MATERIAL			
SUBSTRATE	Kill Date	% in the Final Product	Total Kg per Batch

7. INGREDIENT DECLARATION
Turkey (100%).

8. NUTRITION INFORMATION PANEL – N/A

9. CLAIMS				
Claim	Criteria	Justification	Can we make this claim? YES/NO	Claim Present on Packaging? YES/NO
Halal Approved	Halal Certification for processing site(s) and ingredients.	Halal Certification for all sites.	Yes	No

10. ALLERGEN STATEMENT	
Contains	Nil
May be present	Nil

11. ALLERGENS		
VITAL ANALYSIS Required	NO	
VITAL ANALYSIS Available	NO	
PARAMETERS	PRESENCE (YES/NO)	DESCRIPTION OF INGREDIENT
Cereals containing gluten & their products	No	
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	
Milk & milk products	No	
Peanuts and peanut products	No	
Tree nuts and tree nut products other than coconut from the fruit of the palm <i>Cocos nucifera</i>	No	
Sesame seeds and sesame seed products	No	
Soybeans and soybean products	No	
Added Sulphites (> 10 mg/kg or 10ppm)	No	
Lupin and Lupin Products	No	
Honey & honey products	No	

12. COUNTRY OF ORIGIN STATEMENT
Product of Australia.

13. COOKING INSTRUCTIONS – N/A

14. GMO & IRRADIATED PRODUCT	
No	Genetically Modified – does this product contain genetically modified materials according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.2.
No	Not Irradiated – does this product contain materials that have been irradiated, according to Food Standards Australia New Zealand (FSANZ) food standard 1.5.3.

15. ADVISORY STATEMENTS	
Poultry Products - Fresh Turkey	Handling Turkey Safely: 1. Always keep fresh product refrigerated and separated from other foods. 2. Always thaw frozen turkey completely before cooking. 3. Wash hands, work surfaces and utensils thoroughly in hot soapy water, before and after handling turkey. 4. Always cook thoroughly.
Freeze Process	If frozen thaw in the refrigerator prior to cooking. Once thawed do not refreeze.
Deboned Product	Though great care has been taken to remove bones from this product, some may remain.

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16. MANUFACTURING SITE			
Type	Site	Address	Establishment Number
Finished Product	BERESFIELD	Bartter Enterprises Pty Limited: Hawthorne St, Beresfield, NSW 2322	679

Approval			
Name	Position	Date	Signature
Kamal Sekhon	Operations	24/01/2022	<i>Kamal Sekhon</i>
Monique Lamrock	Product Development	13/12/2021	<i>Monique Lamrock</i>
Todd Harris	Quality Assurance	02/02/2022	<i>Todd Harris</i>