

National Product Specification

| PRODUCT PRO CO734 NAT | | Date of Creation | | 13/0 | 13/09/2011 | |
|-----------------------|-------------------|------------------|---|------|------------|--|
| SPECIFICATION | BPR-FPS-69734-NAT | Issue Number | С | Date | 08/03/2024 | |

| Product Name | Steggles Turkey Breast Royale |
|--------------|-------------------------------|
| Name on Pack | Steggles Turkey Breast Royale |

| Product Code(s) | DESCRIPTION | APN/EAN | TUN/GTIN | BRAND | Weight Declaration | PACK SIZE = Unit/Carton |
|--------------------|---|---------|----------------|----------|-----------------------|-------------------------|
| 69734 | STEG RW COOK TURK FIL ROYALE SNG BRST S/OFF | 291076 | 99310213697343 | STEGGLES | RANDOM | 4 x 1.700Kg |

1. PRODUCT DESCRIPTION

Random weight marinated turkey breast fillet skin off, fully cooked in a vacuum bag.

| 2. PRODUCT PARAMETERS | | | | | |
|-----------------------|----------------------------|---|-------------------|-------|--|
| | 2.1. PHYSICAL PARAMETERS | | | | |
| Ingredient | Parameter | Target | R | ange | |
| | NET Weight per unit | 1.7Kg | 1.3Kg | 2.1Kg | |
| Finished Product | Temperature (in °C) | 2°C | 0°C | 4°C | |
| | Metal Detection Inspection | etal Detection Inspection Ferrous 3.0mm, Non-Ferrous 4.0mm, | | | |
| | | St | ainless Steel 5.0 | mm | |

| | 2.2. MICROBIOLOGICAL PARAMETERS | | | | |
|-------------------|---------------------------------|--------------------------------------|------------------------------------|-------------|--|
| Test | Method | Limit Target Start (cfu/g or cm²) | Limit Target End (cfu/g or cm²) | Frequency | |
| Microbiological - | Accredited NATA | <100,000 cfu/g | N/A | Every batch | |
| Total Plate Count | analysis laboratory | | | | |
| E. Coli | Accredited NATA | <3 cfu/g | N/A | Every batch | |
| | analysis laboratory | | | | |
| Coagulase +ve | Accredited NATA | <100 cfu/g | N/A | Every batch | |
| Staphylococcus | analysis laboratory | | | | |
| Salmonella | Accredited NATA | Not Detected in 25g | N/A | Every batch | |
| | analysis laboratory | | | | |
| Total Coliforms | Accredited NATA | <100 cfu/g | N/A | Every batch | |
| | analysis laboratory | | | | |
| Campylobacter | Accredited NATA | Not Detected in 25g | N/A | Every batch | |
| | analysis laboratory | | | | |
| L. monocytogenes | Accredited NATA | Not Detected in 25g | N/A | Every batch | |
| | analysis laboratory | | | | |

^{*} Note all production runs shall be positively released after verifying compliance to microbiological parameters and sensory requirements.

^{**} Each Best Before Date is classified as a batch

| 2.3. CHEMICAL PARAMETERS | | | | |
|--------------------------|-------------------|-----------------------------|-----------|--|
| Test | Method | Limit | Frequency | |
| NIP Testing Validation | FSANZ Theoretical | within 20% of NIP values on | Annually | |
| | NIP Calculator | label | | |

| 3. PACKAGING | | | | |
|----------------|------------------------------|----------------------|--|--|
| | 3.1. INNER/PRIMARY PACKAGING | | | |
| Packaging Type | Description | Action | | |
| Bag | TURKEY FILLET ROYAL | Pack 1 unit per bag. | | |

| | 3.2. OUTER/SECONDARY PACKAGING | | | | | |
|-------------------|---------------------------------|--|--|--|--|--|
| Packaging Type | | Description Action | | | | |
| Carton | CH | CHILLED TURKEY UNIVERSAL CARTON Pack 4 units per carton. | | | | |
| Unit/Carton | | 4 | | | | |
| Pallet Configu | ration | ration 16 cartons per layer, 6 layers high = 96 cartons per pallet | | | | |
| Delivery heigh | Delivery height of (mm) ≤1200mm | | | | | |

| | 4. LABELLING / PRINTING | | | | | |
|-----------------|-------------------------------|---------------------------------------|--|---------------------|--|--|
| Label Type | Description | Positioning/ Location | Label Information | Type Of Application | | |
| Digi Label | DIGI LABEL | Place on back of bag. | Use By Date, Time, Net Weight | Applied Manually | | |
| Carton Label | HI-VIS CARTON LABEL 85X121 | Place product label at end of carton. | Product Name, Code, Use By Date, NET Weight, Storage Instructions, Company Name, Address, Country of Origin, Plant Produced, Est. Number. | Applied Manually | | |

| 5. STORAGE CONDITIONS AND SHELF LIFE | | | |
|---|--|-------------------|--|
| SHELF LIFE | | | |
| STORAGE CONDITIONS | Best Before / Use By Date | Number of Days | |
| Fresh: Keep Refrigerated. Store at or below 4°C | Use By Date from Date Of Manufacturing | 122 Days | |

6. INGREDIENT DECLARATION

Turkey Breast (76%), Water, Thickeners (1414, 407, 1404, 415), **Soy** Protein, Acidity Regulators (451, 450, 333), Plant Fibre, Sugar, Salt, Vegetable Protein Extracts (**Soy**, Maize), Yeast Extract, Herb Extracts (Oregano, Rosemary, Thyme), Spice Extracts (Pepper Oil, Celery), Maltodextrin (Maize), Gelling Agent (508), Caramelised Sugar, Canola Oil, Vegetable Gum (412), Rice Flour, Spices (Turmeric, Coriander, Cumin, Chilli).

| 7. NUTRITION INFORMATION PANEL | | | | | |
|---|------|----------------|---------------------------------|------------------------------|-----------|
| Average servings per kg Average Serving Size / Edible Portion (g) | | 13 | NATA Accredited NO - Theoretica | | Damant OF |
| | | 75 | Analysis Available | NO - Theoretical Feb 2024 | report 05 |
| | Ave | erage Quantity | *%Daily Intake | Average Qu | antity |
| | | Per Serving | Per Serving | Per 100 |)g |
| Energy(kJ) | 343 | kJ | 4 | 457 | kJ |
| Energy(Cal) | 82 | Cal | T | 109 | Cal |
| Protein(g) | 13.1 | g | 26 | 17.4 | g |
| Fat(g) | 2.0 | g | 3 | 2.6 | g |
| Saturated Fat(g) | <1.0 | g | <3 | <1.0 | g |
| Carbohydrates(g) | 2.5 | g | 1 | 3.3 | g |
| Total Sugars(g) | <1.0 | œ | <1 | <1.0 | g |
| Sodium(mg) | 662 | mg | 29 | 883 | mg |

*Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

| 8. CLAIMS | | | | |
|------------------------|--|---|--|--|
| Claim | Justification | Claim Present on Packaging? - Yes/No | | |
| Halal Certified | Halal Certification for all Beresfield site | No | | |
| No Added Preservatives | No Preservatives in the Ingredient Declaration | Yes | | |
| No Artificial Flavours | Natural Flavour | Yes | | |
| No Artificial Colours | No Colours in the Ingredient Declaration | Yes | | |

| 9. AUSTRALASIAN RECYCLING LABEL | | | |
|---------------------------------|----------------|-------------|--|
| Component | Classification | Instruction | |
| Film | Not Recyclable | N/A | |

| 10. ALLERGEN STATEMENT | | |
|------------------------|------|--|
| Contains | Soy. | |
| May be present | Nil | |

| 11. ALLERGENS | | | | |
|--|----------------------|---------------------------|--|--|
| VITAL ANALYSIS Required | | YES | | |
| VITAL ANALYSIS Available | | YES - 02/02/24 | | |
| PARAMETERS | PRESENCE (YES/NO) | DESCRIPTION OF INGREDIENT | | |
| Added Sulphites (> 10 mg/kg or 10ppm) | No | | | |
| Cereals containing gluten & their products | No | | | |
| Crustacea and their products | No | | | |
| Egg and egg products | No | | | |
| Fish and fish products | No | | | |
| Lupin and Lupin Products | No | | | |
| Milk & milk products | No | | | |
| Peanuts and peanut products | No | | | |
| Sesame seeds and sesame seed products | No | | | |
| Soybeans and soybean products | Yes | Soy Protein | | |
| Tree nuts and other tree nut products | No | | | |

12. COUNTRY OF ORIGIN STATEMENT

Made in Australia from at least 93% Australian ingredients



| 13. COOKING INSTRUCTIONS | | |
|--|--------------------------|--|
| Type Details | | |
| Instructions | Slice and serve chilled. | |
| *DUE TO VARIATION OF APPLIANCE TYPES AND BRANDS USE AS A GUIDE ONLY. | | |

| 14. ADVISORY STATEMENTS | | |
|-------------------------|--|--|
| Statement Type | Statement Text | |
| Deboned Product | Though great care has been taken to remove bones from this product, some may remain. | |
| Chilled Product | This is a chilled product, do not freeze. | |

| 15. MANUFACTURING SITE | | | |
|------------------------|----------------|----------------------------------|----------------------|
| Туре | Site | Address | Establishment Number |
| Finished Product | P&H Fine Foods | 50 Cook Street, Kurnell NSW 2231 | 3037 |