

<b>PRODUCT CODE</b>	
<b>PRODUCT CASE / PACK SIZE</b>	To customer specification. Maximum box weight 15kg.
<b>PRODUCT DESCRIPTION</b>	Chicken Breast Schnitzel
<b>CONSUMER</b>	General Population
<b>INGREDIENTS LIST</b>	Chicken, <b>Wheat flour</b> (added Thiamin & folic acid). Bakery compound [water, vegetable oils & fats, sugar, emulsifier (471,
<b>HACCP PROCESS FLOW</b>	Receipt (CCP), Storage (CCP), Processing (CP), Storage (CCP), Dispatch (CCP), Transport (CCP)
<b>HACCP CERTIFYING BODY</b>	SGS Australia

**INGREDIENTS BREAKDOWN - VALUE ADDED PRODUCT ONLY**

INGREDIENTS	Supplier/Country of Origin		Weight (%) (g)
	Chicken	Australia	
Bread Crumb	Australia		18%
Spices	Australia & Imported		2%

<b>PACKAGING</b>	Primary packaging Food Grade Plastic Liner - Secondary Packaging Cardboard box
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<b>PRODUCT CLAIMS</b>	Product meets <b>Vegetarian</b> requirements	No
	Product meets <b>Halal</b> requirements	Yes
	Product meets <b>Kosher</b> requirements	No

<b>ALLERGEN DECLARATION</b>	Milk or Milk products:	N/A
	Fish, Shellfish, Molluscs or marine products	N/A
	Gluten	Yes
	Eggs or Egg traces	N/A
	Nuts - Peanuts and Tree Nuts	Yes - possible cross contamination
	Sesame Seeds and Oils	N/A
	Soy or Soy Derivatives	Yes - possible cross contamination
	Sulphur dioxide and Sulphites - (<10mg/kg or 10mg/litre expressed as SO <sub>2</sub> )	N/A
	Lupins	N/A

<b>HANDLING</b>	Chilled/Frozen	Stored at or under 5°C. Can be frozen
	Shelf life from date of production	5 days at < 5°C, 6 months frozen
	Shelf life once opened / prepared / defrosted	3 days
	Storage instructions	Must be stored at or under 5°C, Frozen under -15°C
	Defrosting guidelines (if any)	Thaw under temperature control as per FSANZ Food Code
	Date Marking/Traceability Code	Date of production on pack
	Transport	Must be transported under refrigerated conditions

<b>FURTHER PROCESSING</b>	Cooking	Cook to a core temperature of 78°C before serving
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**Typical values (g) given per 100g of product**  
**This information is Calculated from FSANZ Nutritional Panel**

<b>NUTRITIONAL INFORMATION</b>	Energy kj	639kj
	Protein	20.2kj
	Total Carbohydrates	12.7kj
	Sugars	0.6g
	Total Fat	2g
	Of which saturates	0.6g
	Sodium	381mg

<b>MICROBIOLOGICAL PARAMETERS</b>	<b>Organism</b>	<b>Unacceptable End of Shelf Life (CFU per gram or CFU per cm<sup>2</sup>)</b>
	Campylobacter	<1,000
	Enterobacteriaceae	<1,000,000
	Standard Plate Count	<100,000,000

<b>SPECIFICATION AUTHORISATION</b>	Ian Hatton - Compliance Manager 685 Gardeners Rd Mascot NSW 2020 Ph: (02) 9313 5888	14th November, 2022
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