



Doc Ref : SP 69

Version : 5

Doc Title: Chicken Breast Fillet 170-200g

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 1 of 5

Product Specification – Chicken – Fillet 170-200g

Pack Range

25 per Pack

Max weight outer 10kg

Raw Material Grade / Special Requirements

All poultry to be slaughtered and processed on EC/UK approved premises.

Product traceable to source.

Free from broken bones, bruises, blisters, faecal contamination, mechanical damage, blemishes, scald marks and must be of acceptable colour.

All poultry products to be Grade A.

All feathers and stubs to be removed.

Vent cutting to be such that the intestine is not ruptured.

No intestinal tissue or internal organs to remain attached to the carcass.

Edible offal to be removed.

Neck to be removed.

Neck skin to be free from visual contamination and trimmed to maximum of 80mm.

Poultry to be processed within a maximum of 2 days from slaughter.

Birds must be tested for residues in accordance with EC 96/23.

Ingredients must be free from genetically modified DNA or GMO specific protein



Doc Ref : SP 69

Version : 5

Doc Title: Chicken Breast Fillet 170-200g

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 2 of 5

Delivery

Minimum shelf life on delivery 4 days

Chilled 0 - 4°C

Temperatures maintained at all stages of delivery.

Clean vehicles to be used with temperature recording equipment.


Requirements

Using hygienic working practices breasts removed containing inner and outer fillets from cavity. Take care to avoid inclusion of cartilage and bone or cutting into muscle. All parts of rib cage removed. Wing removed including bone.

Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination.

Packed in food grade black trays and placed in a clean, protective cardboard outer. Packaging must comply with Materials and Articles in contact with Food Regulations 2005 and Plastic Materials and Articles in contact with Food Regulations 1998 (as amended).

	Doc Ref : SP 69		Version : 5
	Doc Title: Chicken Breast Fillet 170-200g		Issued: 04/11/22
	Prepared By: Dobbin Cahoon	Approved By: Brendan Etherson	Page 3 of 5

Labelling

All products must comply with the EU Beef Labelling Scheme.

Labels must show the following compulsory information:

- Reference number or code
- “Slaughtered in (name of member state of third country)
- Licence number of slaughter house
- Cut in (name of member state or third country)
- Licence number(s) of cutting plant(s)
- Name of the member state of third country in which the animal or group of animals were born
- Name of the member state or third country in which the animal or group of animals were raised.
- Any allergenic substance must be clearly displayed on the product label.
- Storage: The storage temperature of 0 - 5°C must be clearly displayed on the label.


In addition, all products shipped under the terms of this contract must be accompanied by:

- Product Description
- Manufacturers address
- Indication of durability (use by date)

Ingredients : Chicken

Allergens:

None present

	Doc Ref : SP 69		Version : 5
	Doc Title: Chicken Breast Fillet 170-200g		Issued: 04/11/22
	Prepared By: Dobbin Cahoon	Approved By: Brendan Etherson	Page 4 of 5

Nutritional Information

Typical values	Per 100g/ml (kg/ kcal)
Energy	110 kcal/464kj
Fat Of which saturates	1.8g 0.5g
Carbohydrates Of which sugar	0g 0g
Protein	23.3g
Salt	0.132g

Country of Origin

UK/Ireland/EU



Doc Ref : SP 69

Version : 5

Doc Title: Chicken Breast Fillet 170-200g

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 5 of 5

Quality Assurance

General notes on portioning/cutting Standards:

All product offered as meeting the food safety legislative requirements.

Poultry must be maintained in excellent condition through processing, storage, and transit.

All meat shall be practically free from bruises, blood clots, bloody tissue, blood discoloration, bone fragments, feathers or any other conditions which would negatively affect the use of the product.

The cutting, trimming and boning of cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores on the surfaces.

CUSTOMER _____

ETHERSON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____