UNIVERSAL POULTRY PRODUCTS
FINISHED PRODUCT SPECIFICATION – UNIVERSAL SUPERIOR EXTRA LARGE SCHNITZEL
(30BOX)

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	(30BOX)
ISSUE DATE:	JANUARY 2021
PRODUCT NAME	UNIVERSAL SUPERIOR EXTRA LARGE SCHNITZEL (30BOX) SXLB30
INGREDIENTS	Chicken breast, Bread crumbs (Wheat flour, Canola oil, Vinegar, Vitamins (Thiamine and Folic Acid), Salt, Yeast, Acidity Regulator (325), Emulsifier (481), Preservative (210), Soy Flour, Sugar), Binder, Dextrose, Spice (Flavour enhancers (621,635), Vegetable powders, Wheat bran, Natural colour (100), Natural flavour), Vegetable gum (412).
	Allergens: wheat, rye, gluten, soy, milk. May contain traces of nuts and or nut products and sesame seed/derivatives.
PRESERVATION	Chilled or Frozen Refrigeration.
NET WEIGHT & DESCRIPTION	30 x 280g (minimum) schnitzel per carton. White crumbed chicken schnitzel.
PACKAGING PRIMARY	Food grade plastic bags
PACKAGING SECONDARY	Food Grade pre-printed cardboard box
LABELLING	Business name Use By Date Address Country of Origin Name of product Ingredients Nutritional Information
STORAGE CONDITIONS	Chilled 0°C to 3°C Frozen –18°C to –20°C
SHELF LIFE	Chilled – 3 days at not warmer than 3°C Frozen – 12 months at not warmer than -18°C.
APPROVED SUPPLIER	Chicken meat – State Food Authority - approved HACCP Program. Ingredients – HACCP Certified Program
MODE OF TRANSPORT	State Food Authority licensed refrigerated food transport vehicle, temperature -20 degrees C
SAFETY CRITERIA	No veterinary residue Produced under HACCP certified & State Food Authority licensed system Do not refreeze thawed product.
KNOWN ALLERGENS	ALLERGENS Contains Wheat, Rye, Gluten, Soy and Milk
. *	May contain traces of peanuts, other nuts and sesame seed/derivatives.
MICROBIOLOGICAL TESTING	TPC - <10 ⁶ c.f.u./g E.coli - <100 M.P.N./g
FINAL CUSTOMER PREPARATION	Store in recommended "Storage Conditions". Frozen product to be thawed in refrigerated conditions. Product to be consumed by Used By Date or upon thawing within 3days. Requires cooking until core temperature not less than 72 deg C, for not less than 2 minutes.
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