



United Kingdom WG 025  
01942 322398

Product Specification			
General Information			
Product Name	Cooked Turkey Breast		
Product Description	Boneless cooked turkey breast		
Product Codes	TURKP400, TURKP500SF, TURKPF705, TURKPT1000, TURKPT100F, TURKPT100S, TURKPT100T, TURKPT250, TURKPT300, TURKPT400, TURKPT454, TURKPT500, TURKPT500F, TURKPT500S, TURKPT500T, TURKPT50FR, TURKPV1000, TURKPV250, TURKPV3000, TURKPV500, TURKPW, TURKT500FM, TURKT500SF, PTURKT500F, TURKPV5000		
Product Size	Slices – 500g or 1000g		
	Joints – catch weight		
Shelf Life	Slices – minimum 18 days from delivery, 3 days after opening		
	Joints – minimum 21 days from delivery, 3 days after opening		
Distribution/Storage Conditions	Chilled – 0-5°C		
	Frozen – below -18°C (once defrosted, store chilled 0-5°C and use within 2 days)		
Nutrition and Allergen Information			
Ingredients	Turkey (100g of Turkey per 100g of finished product), Water, Salt, Pea Starch, Stabilisers (E451, E450), Gelling Agent (Carrageenan E407), Paprika (only on joints)		
Nutrition Declaration (Typical values per 100g)	Energy	422KJ/99KCal	
	Fat	0.6g	
	Of which saturates	0.2g	
	Carbohydrates	1.2g	
	Of which sugars	0.2g	
	Protein	22.3g	
	Salt	1.40g	
Allergen Declaration	Product Free From	Yes	No
	Celery	✓	
	Cereals containing gluten	✓	
	Crustaceans	✓	
	Eggs	✓	
	Fish	✓	
	Lupin	✓	
	Milk (including lactose)	✓	
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	Molluscs	✓	
	Mustard	✓	
	Peanuts	✓	
	Sesame	✓	
	Soybeans	✓	
	Sulphur dioxide/Sulphites	✓	
	Tree nuts	✓	
Dietary Claims	Product Suitable For	Yes	No
	Vegetarians		✓
	Vegans		✓
	Celiacs	✓	
	Halal		✓
	Kosher		✓
<b>Sensory Information</b>			
Appearance	TBC		
Colour	White/tan colour with no pink areas		
Aroma	Fresh and savoury		
Taste	Savoury and creamy with a hint of salt		
Texture	Tender, easy to chew, internal moisture on chewing		
<b>Usage Instructions</b>			
Usage Instructions	Product is ready to eat. For sliced; remove the product from packaging before consuming. For joints; remove the product from packaging and cut to desired size before consuming.		
<b>Microbiological Parameters</b>			
Micro	Target	Acceptable	Unacceptable
TVC	<1 x 10 <sup>4</sup>	1 x 10 <sup>4</sup> - <1 x 10 <sup>5</sup>	>1 x 10 <sup>5</sup>
Enterobacteriaceae	<1 x 10 <sup>2</sup>	<1 x 10 <sup>2</sup> - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
E Coli isolation	<20	<20 - <1 x 10 <sup>2</sup>	>1 x 10 <sup>2</sup>
Clostridium Perfringens	<10	<10 - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
Staphylococcus Aureus	<20	<20 - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
L. Monocytogenes isolation	Absent in 25g	Absent in 25g	Present in 25g
Salmonella sp isolated	Absent in 25g	Absent in 25g	Present in 25g
<b>Primary Packaging Information</b>			
Inner Barcode	Available upon request		
Pack Weight	500g or 1000g		
Tray Dimension	500g: 239mm x 166mm x 37mm 1000g: 239mm x 166mm x 65mm		
Tray Weight	500g: 24g 1000g: 31g		
Packaging Material	Clear RPET/PE		
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Secondary Packaging Information			
Outer Barcode	Available upon request		
Box Dimension	385mm x 320mm x 200mm		
Box Weight	420g		
Box Material	Cardboard		
Tertiary Packaging Information			
Trays per Case	500g: 15 1000g: 9		
Cases per Pallet Layer	9		
Layers per Pallet	8		
Cases per Pallet	72		
Full Pallet Height	1.86m		
Full Pallet Weight	500g: 540kg 1000g: 648kg		
Specification Approval			
Customer Company		Supplier Company	Kings Fine Cooked Meats
Customer Signature		Supplier Signature	
Print Name		Print Name	Georgia Brennan
Job Title		Job Title	Technical Assistant
Date		Date	19.06.2023