



Product Specification

Product Specification				
Product Specification Code	WWM35			
Product Name	Chicken Wings Three Joint Fresh Frozen Halal 2 x 2.5kg			
Product Description	Vacuum packed fresh frozen three joint halal chicken wings (second and third joints and tip), packed in to food grade packaging and labelled.			
Product Characteristics				
Visual	Three joint chicken wings.			
Colour	Peach / white colour.			
Odour	Shall be free from any off odours or taints.			
Product Configurations				
Total Case Net Weight	5.0 kg			
Units per box	2 bags			
Unit Weight	2.5kg			
Unit Dimensions				
Case Dimensions	305 X 229 X 110mm			
Cases Per Pallet	150			
Cases per Layer	15			
Layers per Pallet	10			
Origin, Provenance and Product Welfare Status				
Country Of Origin	Various			
Welfare Status	Not specified			
Slaughter (Halal, Kosher)	Halal			
Other Claims	n/a			
Ingredient Declaration				
Meat Content	100%			
Ingredients	100% chicken			
Allergen Declaration		Contains	Does not Contain	Detail
Cereals containing Gluten			X	
Egg and Egg Derivatives			X	
Milk and Milk Derivatives			X	
Soya and Soya Derivatives			X	
Mustard and Mustard Derivatives			X	
Celery and Celeriac Derivatives			X	
Fish and Fish Derivatives			X	
Crustaceans			X	
Nut and Nut Derivatives			X	
Peanut and Peanut Derivatives			X	
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Sesame Seed and Sesame Seed Derivatives		X				
Sulphur Dioxide		X				
Molluscs		X				
Lupin		X				
Dietary Preferences		Yes	No			
Is this product suitable for COELIACS requirements?		X				
Is this product suitable for HALAL requirements?		X				
Is this product suitable for KOSHER requirements?			X			
Is this product suitable for VEGETARIAN requirements?			X			
Is this product suitable for VEGAN requirements?			X			
Is this product suitable for ORGANIC requirements?			X			
Physical Standards						
	Free from hair, faeces, foreign bodies, off-flavours and odours.					
Product Testing						
Product Temperature	Every two hours					
	< 20c					
Metal Detection	All finished product					
	5.0mm Ferrous/ 4.0 mm Non-Ferrous/ 10.0mm Stainless Steel					
Organoleptic	Quarterly					
	Smell / Colour / Taste					
Microbiological	Quarterly					
	Organism	Accept				
	E.Coli	<5000 cfu/g				
	Salmonella	Not present in 25g sample				
Nutritional – Typical Analysis						
	Per 100g Raw					
Energy KJ	929					
Energy Kcal	222					
Protein	18.3					
Carbohydrate	0					
- of which sugar	0					
Total Fat	16					
- saturated	4.5					
- mono unsaturated	6.4					
- poly unsaturated	3.4					
Fibre	0					
Sodium	0.073					
- equivalent as salt						
Ash	0.7					
Moisture	66.2					
Primary Packaging (Touching Product)						
Bag	Yes – Blue or Opaque Poly Liner					
Silicon Burger Paper	n/a					
Non-Edible Casing	n/a					
Foil Tray	n/a					
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Secondary Packaging (on outside of product with packaging – stays with product until used)	
Box	Yes – Corrugated brown board
Shelf Life and Storage Conditions	
State	Frozen
Storage Temperature	< -18oc
Storage Instructions	Store unopened in hygienic conditions below -18oc
Shelf Life	Date of Manufacture + 365 days
Labelling / Coding	
Minimum Information	Product Name
	Ingredients
	Minimum Meat Content
	Allergen Information
	Storage Instructions
	Batch Number
	Use By Date
	Net Weight
	Unit Size and Appx Count
	License Number
Box Labelling Configuration	
Label Location	
F1 Front 1	Yes
S1 Side 1	Yes
S2 Side 2	No
T1 Top 1	No

WARRANTY STATEMENT:

All materials supplied shall conform to all current UK and EU legislation for supply, use and consumption in foodstuffs sold within the EU.

Specification Authorisation

Specification Authorisation by William White Meats Ltd		Specification Authorisation Agreed By Customer	
Signature		Signature	
Print Name	Thomas White	Print Name	
Position	Director	Position	
		Company Name	
Date	05/09/18	Date	

Specification Amendment Log

Version	Issue Date	Amendment Details	Name and Company Position
1.0	09/05/18	New spec	R.Marks / Director
2.0	30/10/18	Physical characteristics amended to reflect skin on / bone in product.	R Marks / Director