

William White Meats Ltd. 32-36 Thurrock Commercial Cent. Purfleet Ind Park. South Ockendon. Essex. RM15 4YA.
 Tel:01708863440. E-Mail: sales@wwmeats.com



Product Specification

Product Specification Code		WWM34		
Product Name		Chicken Thighs Fresh Frozen Halal 2 x 2.5kg		
Product Description		Vacuum packed fresh frozen halal chicken thighs, packed in to food grade packaging and labelled.		
Product Characteristics				
Visual	Oyster cut chicken thighs.			
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	
Sesame Seed and Sesame Seed Derivatives			X	
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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					
	< 2oc					
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	883					
Energy Kcal	211					
Protein	17.3					
Carbohydrate	0					
- of which sugar	0					
Total Fat	15.3					
- saturated	4.4					
- mono unsaturated	6.9					
- poly unsaturated	3.4					
Fibre	0					
Sodium	0.076					
- equivalent as salt	0.19					
Ash	0.8					
Moisture	67.7					
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					
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:33%;">Doc No: 78 Issue No: 1 Issue Date: 23/10/15 Authorised By: Thomas White</td> <td style="width:33%;">Spec Rev No:2 Spec Issue Date:30/10/18 Authorised By: Rebecca Marks</td> <td style="width:33%;">Page 2 of 4</td> </tr> </table>				Doc No: 78 Issue No: 1 Issue Date: 23/10/15 Authorised By: Thomas White	Spec Rev No:2 Spec Issue Date:30/10/18 Authorised By: Rebecca Marks	Page 2 of 4
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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

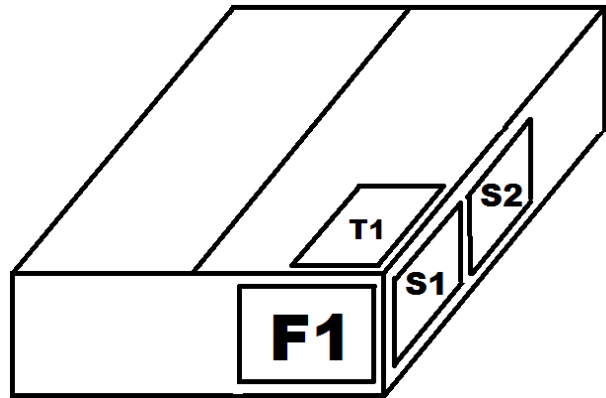
Yes

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