

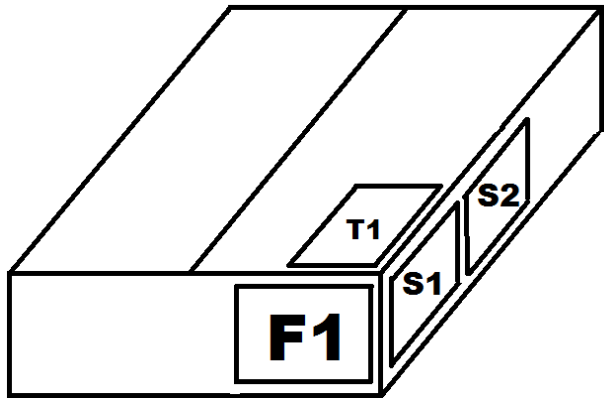


## Product Specification

<b>Product Specification Code</b>		WWM33		
<b>Product Name</b>		Chicken Legs IQF Halal 5kg		
<b>Product Description</b>		Individually quick frozen halal chicken legs, packed in to food grade packaging and labelled.		
<b>Product Characteristics</b>				
Visual	Clean cut chicken legs, back on.			
Colour	Peach / white colour.			
Odour	Shall be free from any off odours or taints.			
<b>Product Configurations</b>				
Total Case Net Weight	5.0 kg			
Units per box	20 approx			
Unit Weight	255g approx			
Unit Dimensions	Dependent on weight			
Case Dimensions	305 X 229 X 110mm			
Cases Per Pallet	150			
Cases per Layer	15			
Layers per Pallet	10			
<b>Origin, Provenance and Product Welfare Status</b>				
Country Of Origin	Various			
Welfare Status	Not specified			
Slaughter (Halal, Kosher)	Halal			
Other Claims	n/a			
<b>Ingredient Declaration</b>				
Meat Content	100%			
Ingredients	100% chicken			
<b>Allergen Declaration</b>		<b>Contains</b>	<b>Does not Contain</b>	<b>Detail</b>
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				
<b>Dietary Preferences</b>		<b>Yes</b>	<b>No</b>			
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			
<b>Physical Standards</b>						
	Free from hair, faeces, foreign bodies, off-flavours and odours.					
<b>Product Testing</b>						
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				
<b>Nutritional – Typical Analysis</b>						
	Per 100g Raw					
Energy KJ	783					
Energy Kcal	187					
Protein	18.2					
Carbohydrate	0					
- of which sugar	0					
Total Fat	12.1					
- saturated	3.4					
- mono unsaturated	4.9					
- poly unsaturated	2.7					
Fibre	0					
Sodium	0.079					
- equivalent as salt	0.19					
Ash	0.9					
Moisture	69.9					
<b>Primary Packaging (Touching Product)</b>						
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:3 Spec Issue Date: 07/09/23 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:3 Spec Issue Date: 07/09/23 Authorised By: Rebecca Marks	Page 2 of 4
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<b>Secondary Packaging (on outside of product with packaging – stays with product until used)</b>	
Box	Yes – Corrugated brown board
<b>Shelf Life and Storage Conditions</b>	
State	Frozen
Storage Temperature	< -18oc
Storage Instructions	Store unopened in hygienic conditions below -18oc
Shelf Life	Date of Manufacture + 365 days
<b>Labelling / Coding</b>	
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
<b>Box Labelling Configuration</b>	
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	
<b>Signature</b>		<b>Signature</b>	
<b>Print Name</b>	<b>Thomas White</b>	<b>Print Name</b>	
<b>Position</b>	<b>Director</b>	<b>Position</b>	
		<b>Company Name</b>	
<b>Date</b>	<b>07/09/23</b>	<b>Date</b>	

**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
3.0	07/09/23	Welfare status	A.Merry / Admin