



## Gressingham Foods TECHNICAL SPECIFICATION

<b>Product Name</b>	Gressingham Duck Legs		
<b>Legal Description</b>	Frozen Gressingham Duck Legs 1.0kg x 10		
<b>Gressingham Code</b>	5000126		
<b>Piece weight</b>	1-250g		
<b>Pack weight</b>	1.0kg		
<b>Version Number</b>	4	<b>Date Created</b>	16/08/2017

Supplier Site Details				
<b>Site A</b>	Gressingham foods		<b>Site B</b>	Gressingham foods
<b>Address</b>	Hinderclay Road, Redgrave, Diss, IP22 1SA		<b>Address</b>	Loomswood Farm, Woodbridge IP13 6JW
<b>Phone</b>	01379 897500 (switchboard)		<b>Phone</b>	01379 897500 (switchboard)
<b>Health Mark</b>	GB 5004		<b>Health Mark</b>	GB 5069
<b>Product supplied from site A</b>	Yes	<b>Product supplied from site B</b>	Yes	
Contacts				
<b>Technical Manager</b>	Paula Sousa		<b>Commercial</b>	Asif Khan
<b>Contact</b>	01379 897534		<b>Contact</b>	01379897512 Mob:07818 093486
<b>Email</b>	paula.sousa@gressinghamfoods.co.uk		<b>Email</b>	Asif.khan@gressinghamfoods.co.uk

### FORMULATION

INGREDIENT	SUB COMPONENT	ADDITIVE PURPOSE (and content in mg/kg)	TRADE NAME / VARIETY / GRADE / SOURCE (fresh / frozen / dried / reconstituted?)	COUNTRY OF ORIGIN	WEIGHT or VOL/ BATCH (kg)
Duck legs	-	-	Frozen, Class A, RTA	UK	1-250g per leg 1.0kg per pack

### PRODUCT PROCESSING

<b>A brief description of the product process.</b>
Ducks are killed, bleed, plucked and eviscerated in an approved slaughterhouse in accordance with all current regulations. Ducks are eviscerated and then inspected. Whole ducks are weighed and graded. Ducks are portioned. 1.0 kg of duck legs (per leg 1-250g) are packed in Gressingham printed bag. Product date label applied. 10 packs placed in the box and sealed with strapping tape (2x). Outer case label applied. Blast frozen at -18°C and kept stored at this temperature until dispatch and loaded onto pre-frozen transport. Vehicle to be clean, free from odour and not used to carry anything capable of contaminating the product.

ALLERGY ADVICE					
FREE FROM					
Sesame Seeds	✓	Sesame Seed Oil	✓	Egg	✓
Fish	✓	Cow's Milk	✓	Soya	✓
Lupin	✓	Gluten	✓	Wheat	✓
Rye	✓	Barley	✓	Oats	✓
Spelt	✓	Kamut	✓	Mustard	✓
Celery / Celeriac	✓	Sulphites / Sulphur dioxide >10ppm in final product			✓
<b>Nuts – list types</b>	NONE				
<b>Crustacea / Molluscs / Shellfish – list types</b>	NONE				
<b>This product contains:</b>	<b>No allergens</b>				

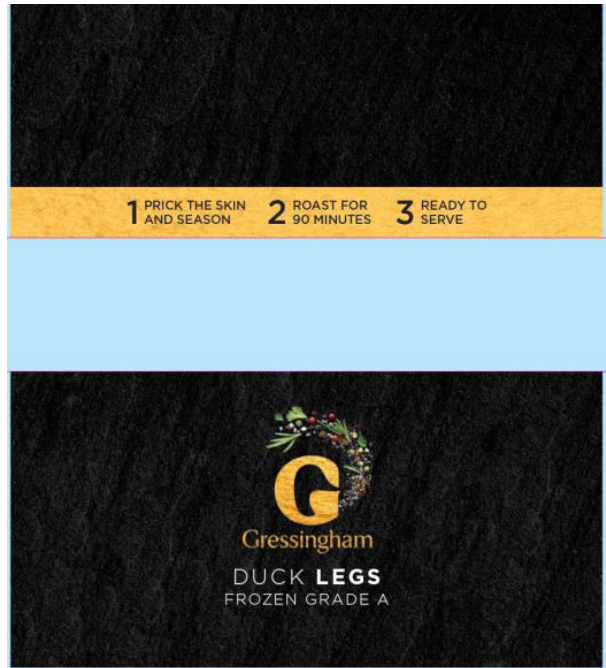
**PRODUCT DESCRIPTION**

**General Description**

10 packs of Gressingham Duck legs packed in carton box

**Colour / Appearance (Example)**

Creamy white skin with no large blemishes, skin will be tight and of an even shape.



**Flavour**

Raw: n/a product is sold raw

**Texture**

Raw: n/a product is sold raw

**PALLETISATION**

<b>Cases per layer</b>	5	<b>Layers per pallet</b>	10	<b>Cases per pallet</b>	50
------------------------	---	--------------------------	----	-------------------------	----


**PACKAGING**

<b>Primary Component</b>
Gressingham bag
Product date label
<b>Secondary Component</b>
Carton Board Box
Case end label
Plastic strap



**LABEL EXAMPLES**



  
**Frozen on:**  
**24/JUL/19**  
**Best Before End**  
**JAN 21**  
**20084**

**CODING AND SHELF LIFE**

**DURABILITY CODING/ SHELF LIFE**

<b>TRACEABILITY:</b> On the case end label the following data will ensure full traceability of product.	Kill date		
	Pack date		
	Frozen on date		
	Product name		
	Best before end date		
	Batch Code.		
	EC Code		
	GF Code (Gressingham Product Code)		
<b>The product shall exhibit a durability of</b>	Kill + 18 months	<b>When stored at</b>	<-18°C
<b>Essential storage instructions before opening:</b>	Keep frozen <-18°C	<b>Gas composition</b>	N/A
<b>Upon receipt into depot/store there shall be a minimum of</b>		MLOR 8 months	

**NUTRITIONAL DATA**



NUTRITIONAL	Values per: 100g
<b>AS CONSUMED</b>	
<b>Energy</b>	924Kj/ 222Kcal
<b>Fat</b>	16
<b>of which: saturates</b>	4.6
<b>Carbohydrates</b>	4.2
<b>Of which: sugars</b>	<0.5
<b>Fibre</b>	0.8
<b>Protein</b>	16
<b>Salt</b>	0.23

**MICRO STANDARDS**

TEST	MAXIMUM LIMIT	FREQUENCY
<b>TVC @ 30°C</b>	1x10 <sup>7</sup>	Daily
<b>E.coli</b>	1x10 <sup>3</sup>	Daily
<b>S.Aureus</b>	2x10 <sup>2</sup>	Daily
<b>Pseudomonas</b>	2x10 <sup>6</sup>	Daily
<b>Salmonella</b>	Absent in 25g	Daily
<b>Campylobacter</b>	Absent in 25g	Daily

Nutritional Information from:  
(Theoretical, McCance and Widdowson's, Sixth summary edition)

**QUALITY STANDARDS**

	<p><b>ACCEPTABLE</b></p>
	<p>Feathers 5-10mm &lt; 15 per leg &lt; 5mm in length</p> <p><b>ACCEPTABLE</b></p>



Feathers  
5-10mm > 15 per leg  
> 5mm in length

**UNACCEPTABLE**



Bruise  
> 20mm cumulative diameter dark red per leg

**UNACCEPTABLE**



Bruise  
< 20mm cumulative diameter dark red per leg






**ACCEPTABLE**




Blood stain on the leg < 30mm cumulative light red per leg.

**ACCEPTABLE**



	<p>Blood spot on the leg skin 1x10mm</p> <p><b>ACCEPTABLE</b></p>
	<p>Cherry hip &lt;50mm cumulative area per 1 leg.</p> <p><b>ACCEPTABLE</b></p>
	<p>Cherry hip &gt;50mm cumulative area per 1 leg.</p> <p><b>UNACCEPTABLE</b></p>

**SIGNATURES**

	Signature	Name	Position	Date
Gressingham Foods		Kevin Green	Specifications Technologist	20/07/2021
Customer				

**AMENDMENTS LOG**

Version Number	Amendments Made	Name	Position	Date
1	Specification reviewed	Daniel Paiva	Specification Technologist	16/08/2017
2	Contact details updated	Daniel Paiva	Specification Technologist	09/03/2020
3	Updated Health Mark and case label	Kevin Green	Specifications Technologist	02/03/2021
4	Updated Nutritionals	Kevin Green	Specification Technologist	20/07/2021