



Finished Product Specification

To be completed once FG approved prior to development of product pack.

COMPANY NAME: PATTIES FOODS PTY. LTD.

COMPANY ADDRESS: 14 Neil Street, Osborne Park, Western Australia, 6017.

MANUFACTURING SITE ADDRESS: As Above

SALES CHANNEL: Retail CUSTOMER GROUP: Own Brand

PRODUCT CODE: 1100800

PLEASE NOTE: All information supplied in this form and accompanying documents is confidential

VERSION HISTORY

Version No: 1	Completed by: Jackson Wong	Date: 28/06/17	
2	Revised by :	Date:	Reason:
3	Revised by : Jackson Wong	Date: 03/07/17	Reason:
4	Revised by : EB	Date: 25/07/18	Reason: Updated Ingredient listing, CoOL, NIP, storage conditions, packaging codes, dimensions & added sections 23 – 26.
5	Revised by : EB	Date : 31/07/18	Reason : Removed Autolysed & Bakers from ingredient listing. Corrected spelling of enquiries.
6	Revised by : EB	Date : 15/08/18	Reason : Updated inner code and CoOL.
7	Revised by :Janani Jerome	Date : 17/01/23	Reason : Peel update
8	Revised by: Livia Costa	Date: 23/05/23	Reason: Updated with address, HSR, ARL logos and allergen information

Food Regulations: Please indicate which food regulation(s) this item complies with:

FSANZ – Food Standards Australia and New Zealand

Yes / No

Other – please specify which countries this ingredient is approved for use in:

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Labelling Requirements

1.0 Brand Name : On The Menu

2.0 Product Name : Chicken Fillet Burger

3.0 Characterising Ingredients

Chicken Fillet, Mayonnaise, Sesame Seed Bun

4.0 Product Description N/A

5.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 165g

Units per outer carton = 12

6.0 Ingredients

List of ingredients to appear on pack:

Crumbed Cooked Chicken Fillet (48%) [Chicken, Water, Crumb (**Wheat** Flour, Yeast, Salt, Sugar, Colours (100, 160b)), Maize (**Wheat**), Thickeners (1404, 1422), Salt, Mineral Salts (450, 500), Colours (100, 160c), Vegetable Gums (412, 415), Vegetable Oil, **Soy** Protein Isolate, Salt, Mineral Salts (451, 452, 450), **Wheat** Gluten, Chicken Flavours (Flavour Enhancers 627, 631), **Wheat** Fibre, Maltodextrin]. **Sesame** Seed Bun (40%) [**Wheat** Flour, Water, Yeast, Sugar, Vegetable Oil, **Sesame** Seeds, **Wheat** Gluten, Salt, **Soy** Flour, Preservative (282), Emulsifiers (481, 472e), **Wheat** Malt Flour, Vitamins (Thiamin, Folate)], Mayonnaise (12%) [Water, Sugar, Vegetable Oil, Thickener (1422), Vegetable Gum (415), Glucose, Salt, Acidity Regulator (260, 330), Mustard Powder, Preservative (202), Natural Colour (160b)].

Total Meal Contains 17% Chicken.

ATTENTION

ALTHOUGH EVERY CARE HAS BEEN TAKEN TO REMOVE ALL BONES SOME MAY REMAIN.

7.0 Ingredients Provenance

None of the ingredients have a specific provenance.

8.0 Country of Origin



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9.0 Nutrition Information: based on: Theoretical Analytical

NUTRITION INFORMATION		
Servings Per Package: 1		Serving Size: 165g
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	1640kJ 391Cal	992kJ 237Cal
Protein	14.9 g	9.0 g
Fat, total	13.9 g	8.43g
- saturated	2.5g	1.5 g
Carbohydrate	50.5g	30.6 g
- sugars	7.8g	4.7 g
Sodium	917 mg	556 mg

Notes

4-digit numbers are rounded up to closest decimal number (i.e. 1365kJ is rounded up to 1370kJ).
Only use one decimal place.

10.0 On Pack or Advertised Product CLAIMS of a nutritional or ethical sourcing nature.

Good Source of Protein
HSR 3

Notes

Please list all claims that can be made for the product ie low in fat, gluten free, good source of fibre. Note: For claims on biological active ingredients ie. Lactose free or high in phytoestrogens, you must provide the quantities in the nutritional panel. (as per Std 1.2.8) Ethical sourcing claims will need proof of compliance.

11.0 Fruit, Vegetable, Nut, Legume and Wholegrain content.

Component	Percentage in Meal (%)
Fruits, Vegetables, Nuts, Legumes	0
Concentrated Fruits and Vegetables	0
Total	0

12.0 Warnings/ Advisory Statements and Declarations



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CONTAINS: WHEAT, GLUTEN, SOY, SESAME.

MAY CONTAIN: PEANUT, CASHEW, CRUSTACEAN, MILK.

Is the allergen statement derived from the VITAL Tool? Yes No

13.0 Preparation, Cooking and Serving Suggestions

Note: (enclose copy of Cooking Validation Sheet)

Microwave (From Frozen)	<ol style="list-style-type: none">1. Remove contents from carton.2. Open bag and remove frozen product with tray.3. Heat on HIGH at 1000W for 2 minutes.4. Remove from microwave; allow to stand for 2 minutes, and serve.
Warnings	CAUTION: PRODUCT WILL BE VERY HOT. BE CAREFUL TO AVOID STEAM BURNS Cooking instructions are provided as a guide only. Oven time & temperature may vary depending on model.

Note DO NOT specify a range e.g. cook 5 – 7 minutes at 170 -190°C

14.0 Date Marking & Coding

Primary Packaging (Tray/ Film): CODE JULIAN TIME B01 P

Secondary Packaging (Inner): DD MMM YY TIME

Tertiary Packaging (Outer): DD MMM YY

Note: A Best Before of 730 days from Date of Manufacture will be applied.

Note this figure should remain at 730 days unless authorized by company Executive Managers.

14.0 Storage Conditions Required on Label

KEEP FROZEN AT OR BELOW -18°C

15.0 Manufactured By Statement

Proudly prepared by Patties Foods Pty Ltd.

14 Neil Street, Osborne Park, WA 6017, Australia

For further information, consumer comments

or questions please email info@patties.com.au

or call 1800 650 069 (AU), 0800 650 069 (NZ).

Visit us for more information <https://pattiesfoodservice.com.au/>

16.0 Barcode

EAN: 9310761130221 TUN: 19310761130228

Packaging and Shipping Information

17.0 Dimensions:

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
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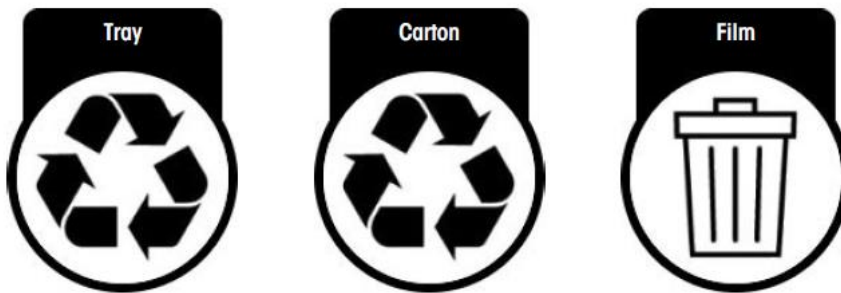
Primary (Tray)	162.5 x 73.75 x 196.6	52020
Secondary (Inner)	110 x 125 x 67	
Tertiary (Outer)	137 x 258 x 342	52829

18.0 Palletisation

Cartons per Layer: 13
 Layers per Pallet: 7
 Units per Outer: 12
 Cartons per Pallet: 91
 Pallet Height: 1165mm
 Gross weight Per UOM: 3.00kg

Note: Pallet Height must not exceed 1200mm (incl pallet), Pallet Weight must not exceed 500kg (incl pallet).

19.0 Packaging Recyclability



Product Quality Section

20.0 Organoleptic/ Appearance

TYPE	FROZEN	COOKED
.	Product must be approved against an approved Line Trial reference product.	Product must be approved against an approved Line Trial reference product.

21.0 Quality Points (Defects)

Foreign Matter	Any sand, grit, insects, mould or other foreign matter.
Extraneous Animal Matter	Any animal material that is not part of the specified product (includes bone, cartilage, blood clots, hide, hair, wool, pathological lesions).
Extraneous Vegetable Matter	Any plant material that is not part of the specified product (includes skin, pith, stalks).



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Off Odours/Flavours	Any odour or flavour not characteristic of the product (includes off-odours, souring, and rancidity).
Discolouration	Any colouration not characteristic of the product.
Abnormal Texture	Any texture not characteristic of the product.
Under Weight	No single unit shall have a net mass less than 95% of the declared net mass and the average of all samples shall exceed and or equal the stated net mass.
Faulty Pouch	Any incomplete seal or perforation to the pouch.

21.0 Microbiological Standard

Microbiological Criteria & Standard	
Microbiological Criteria	Microbiological Standard
First Test	
Total Plate Count	≤ 1,000,000 cfu/g
Enterobacteriaceae	≤ 1,000 cfu/g
Escherichia coli	≤ 100 cfu/g
Second Test, if any failure identified in the First Test	
Total Plate Count	≤ 1,000,000 cfu/g
Enterobacteriaceae	≤ 1,000 cfu/g
Escherichia coli	≤ 100 cfu/g
Salmonella	≤ Not detected in 25g
Listeria monocytogenes	≤ 100 cfu/g
Coagulase Positive Staphylococcus	≤ 1,000 cfu/g
Bacillus cereus	≤ 1,000 cfu/g

22.0 Sampling Plan

Customer / Brand	Vesco Brands – Retail Domestic	
Retention	1 sample per production run	
Test Samples	Organoleptic	As per Vesco QA Procedure
	Micro.	As per Vesco QA Procedure
	Chemical	As per Vesco QA Procedure

23.0 Composition (If required).

Component	Net Weight (g)	Tolerances	%
Sesame Seed Bun	65	65 - 75	39.4



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Chicken fillet	80	80 - 88	48.5
Mayonnaise	20	20 - 22	12.1
TOTAL	170g		100%

24.0 Physical – Inline Testing (TBC)

Please state the in line specifications for this item.

Property	Green Ideal "in control" conditions	Amber Take corrective actions but continue production	Red Out of control. Stop. Quarantine and take corrective action	Test Method	Frequency
				70°C for 30 seconds using a Bostwick Viscometer.	Every Batch

25.0 Product Images:

Picture 1 - product heated:

ACCEPTABLE

UNACCEPTABLE

Picture 2 - product frozen:

ACCEPTABLE

UNACCEPTABLE

26.0 PROCESS FLOW: On request - contact Product Manager.