



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: 1100801

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

VERSION HISTORY

Version No: 1	Completed by: A Attwood	Date: 08/11/2022	Transfer FPS to updated template. PEAL update
2	Revised by : Janani jerome	Date: 24/02/2022	Reason: PEAL update
3	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 : Roast Chicken Roll

3.0 Characterising Ingredients

Chicken, Mayonnaise, Sesame Roll.

4.0 Product Description

Diced Roast chicken mixed with mayonnaise and mixed herbs in a sesame seed roll.

5.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 179g

Units per outer carton = 10

6.0 Ingredients

List of ingredients to appear on pack:

Sesame Seed Roll (54%) [**Wheat** Flour, Water, Yeast, **Sesame** Seeds, Vegetable Oil, **Wheat** Gluten, Vinegar, Salt, Sugar, Emulsifiers (471, 481, 472e), **Soy** Flour, Vitamins (Thiamin, Folic Acid), Marinated Roast Chicken (38%) [Chicken, Water, Thickener (1414), Mineral Salts (450, 451), **Soy** Protein, Dextrose, Vegetable Gums (407a, 415), Acidity Regulator (331), Natural Flavours, Vegetable Oil, Garlic Powder, Maltodextrin, Yeast Extract, Spice, Herb], Mayonnaise (11%) [Water, Sugar, Vegetable Oil, Thickener (1412), Glucose Syrup, Salt, Acidity Regulators (260, 330), Mustard Flour, Vegetable Gum (415) (**Soy**), Preservative (202), Spice, Natural Colour (160b), Herbs].

Total Meal Contains 35% 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 (New CoOL regulations)

Please use the online tool link below to help in determining the country of origin.



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9.0 Nutrition Information:

based on: Theoretical

Analytical

NUTRITION INFORMATION		
Servings Per Package: 1	Serving Size: 179g	
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	1640 kJ	914 kJ
Protein	28.3 g	15.8 g
Fat, total	9.1 g	5.1 g
- saturated	2.1 g	1.2 g
Carbohydrate	45.5 g	25.4 g
- sugars	6.1 g	3.4 g
Sodium	745 mg	416 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

No Artificial Colours or Flavour

Australian made

HSR 4

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



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Total	0
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12.0 Warnings/ Advisory Statements an Declarations

CONTAINS: WHEAT, GLUTEN, SESAME, SOY.

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	<ol style="list-style-type: none"> 1. Remove contents from carton. 2. Open bag & remove frozen product with tray. 3. Heat on HIGH at 1000w for 2 minutes. 4. Remove from microwave; allow to stand for 1 minute and serve.
Oven	N/A
Warnings	<p>CAUTION: TRAY AND MEAL WILL BE VERY HOT.</p> <p>BE CAREFUL TO AVOID STEAM BURNS</p> <p>Cooking instructions are provided as a guide only.</p>

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

14.0 Date Marking & Coding

Primary Packaging (Tray/Pouch):

Secondary Packaging (Inner):

Tertiary Packaging (Outer):

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/>



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16.0 Barcode

EAN: 9310761130245

TUN: 19310761130242

Packaging and Shipping Information

17.0 Dimensions:

Example only

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
Primary (film)		52786
Secondary (Inner)	70 x 70 x 230	53670/78012
Tertiary (Outer)	144 x 234 x 370	52831

18.0 Palletisation

Example only

Unit of Measure (UOM)	Carton	Inners per UOM	10
Cartons per layer	13	Net weight per UOM (kg)	1.79
Layers per pallet	6	Gross weight per UOM (kg)	3.00
Cartons per pallet	78	Gross weight per pallet (kg)	268
Pallet Height (mm) (incl Pallet)	1062	Cubic area per pallet (mm)*	

Notes:

*Obtained from Visy palletisation chart.

Information must be consistent with VWP RnD tab.

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
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Colour, appearance, flavour, texture and aroma.	Product must be approved against an approved Line Trial reference product.	Product must be approved against an approved Line Trial reference product.
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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).
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
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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 (g)	%
Roll	95	95-103	53
Chicken Mayo Mix	84	84-90	47
TOTAL	179	179-193	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
Sesame Seed Bun	Sesame roll half sliced.		Buns not half-sliced. Sesame seeds missing.	Visual	Every carton/bag check by on-line worker
Chicken & Mayo mix	Pale cream in colour. Square chicken pieces mixed with mayo and herbs.		Incorrect shape/size. Mould present. Incorrect colour.	Visual	Every carton/bag check by on-line worker
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

26.0 PROCESS FLOW: On request - contact Product Manager.