



Finished Product Specification

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

COMPANY NAME: VESCO 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: 1101123

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

VERSION HISTORY

Version No: 1	Completed by: Jackson Wong	Date: 02/09/15	
2	Revised by : Lainie ROwe	Date: 09/09/15	Reason: updated text in ingredient listing & allergen statement.
3	Revised by : Emma Conyers	Date: 15/09/15	Reason: Add chicken breast in ingredient listing and percentage, and add claim on chicken breast
4	Revised by : Emma Conyers	Date: 16/09/2015	Reason: Updated product name and description, preferred method of cooking and product claims as per marketing e-mail request. Amended percentage in ingredient dec for chicken and cheese, added cheddar to cheddar cheese in ingredient dec and added smoked to state smoked ham in the ingredient dec.
5	Revised by: Emma Conyers	Date: 16/09/2015	Updated ingredient dec to remove snitzel percentage and amended chicken breast to 21%, amended smoked ham to 2% and removed breakdown of cheese as per Stuart's request.
6	Revised by: Emma Conyers	Date: 21/09/2015	Nutritional Incorrect on Spec when checked with Nutritional on VWP.
7	Revised by: Emma Conyers	Date: 23/09/2015	Rounded up the Energy and Sodium figures as per FSANZ guidelines.
8	Revised by: Emma Conyers	Date: 30/09/2015	Updated QAS Section
9	Revised by: Amy Leong	Date: 11/10/2017	Updated as per CoOL requirements, review and check ingredient listing and allergens as per current. Remove NEW from pack.
10	Revised by: Andrew Tilley	Date: 15/10/2019	Reason: Amend hetaing instructions
11	Revised by: Ashleigh Graham	Date: 11/05/2021	Reason: Update for PEAL

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. PUB FAVOURITES

2.0 Product Name: Chicken Parmigiana

3.0 Characterising Ingredients

Chicken, Cheese, Wedges, Vegetables, Smoked Ham.

4.0 Product Description

Tasty crumbed **chicken breast**, topped with Napolitano sauce, shredded **smoked ham** and melted **cheddar cheese**, served with **chunky wedges & veggies**.

5.0 Unit Weight/ Volume/ Count

Declared Unit Weight = 320g NET
Units per outer carton = 8

6.0 Ingredients

List of ingredients to appear on pack:

Crumbed Chicken (31%) [Chicken, Water, Bread Crumb (**Wheat**), **Wheat** Flour, Vegetable Oil, Thickeners (1404, 1442), Mineral Salts (450, 451, 500), Vegetable Gums (412, 415), **Wheat** Gluten, **Wheat** Starch, **Wheat** Fibre, Dehydrated Vegetables, Natural Flavours (**Milk**), Maltodextrin, Salt], Vegetables (24%) [Carrots, Peas], Seasoned Wedges (23%) [Potatoes, Salt, Spices], Napolitano Sauce (18%) [Tomatoes (Tomatoes, Firming Agent (509), Acidity Regulator (330)), Water, Onion, Thickener (1422), Sugar, Tomato Paste, Vegetable Oil, Salt, Herbs, Natural Flavour (**Milk**)], Cheddar Cheese (3%) (**Milk**), Smoked Ham (1%), Rice Flour.

7.0 Ingredients Provenance

100% Australian Chicken

8.0 Country of Origin



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or



9.0 Nutrition Information:

based on: Theoretical

Analytical

NUTRITION INFORMATION		
Servings Per Package: 1 Approx. Serving Size: 320g		
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	1640kJ/394 Cal	514kJ/123 Cal
Protein	22.4g	7.0g
Fat, total	15.4g	4.8g
- saturated	5.8g	1.8g
Carbohydrate	38.7g	12.1g
- sugars	4.5g	1.4g
Sodium	1090mg	341mg

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 Flavours

100% Australian Chicken

Australian Made and Owned

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 Warnings/ Advisory Statements and Declarations

Contains: Wheat, Gluten, Milk.

May be present: Peanut, Cashew, Sesame, Egg, Fish, Soy.

Is the allergen statement derived from the VITAL Tool? Yes

No



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12.0 Preparation, Cooking and Serving Suggestions

Note: (enclose copy of Cooking Validation Sheet)

For best results – Conventional Oven

Microwave	<ol style="list-style-type: none"> 1. Remove frozen meal from carton and place into the microwave. 2. Do not pierce or remove film. 3. Heat on HIGH at 1000W for 6 - 6 ½ minutes or until thoroughly heated. 4. Allow to stand for 1 minute. 5. Remove from microwave, carefully remove film and serve.
Conventional Oven	<ol style="list-style-type: none"> 1. Preheat conventional oven to 200 °C (180 °C Fan Forced). 2. Remove frozen meal from carton and pierce film 3 times. 3. Place meal onto a baking tray in the centre of the oven for 35 - 40 minutes or until thoroughly heated. 4. Remove from oven, allow to stand for 1 minute. 5. Carefully remove film and serve.
Warnings	<p>CAUTION: TRAY AND MEAL WILL BE VERY HOT. BE CAREFUL TO AVOID STEAM BURNS</p> <p>Cooking instructions are provided as a guide only. Oven time and temperature may vary depending on model.</p>

13.0 Date Marking & Coding

Primary Packaging (Tray/Pouch): 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

Vesco Foods Pty. Ltd.

Head Office: 14 Neil Street, Osborne Park, Western Australia 6017.



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For consumer enquiries freecall 1800 090 698

www.vescofoods.com.au

Registration Establishment Number 853 (required for export only)

16.0 Barcodes

EAN: 9310761713226

TUN: 19310761713223 TBC

Packaging and Shipping Information

17.0 Dimensions

Packaging Type	Dimensions (L) x (W) x (H) mm	Product Code
Primary (Round Tray)		53070
Secondary (Inner)	(LWD) 175.25 x 32 x 207.5mm	53086
Tertiary (Outer)		53087

18.0 Palletisation

Unit of Measure (UOM)	Carton	Inners per UOM	8
Cartons per layer		Net weight per UOM (kg)	2.56
Layers per pallet		Gross weight per UOM (kg)	3.35
Cartons per pallet		Gross weight per pallet (kg)	331.9
Pallet Height (mm) (incl Pallet)		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).

Product Quality Section

19.0 Organoleptic/ Appearance

TYPE	FROZEN	COOKED
Colour and appearance	<p>Each component evenly distribute on the plate of meal. No messy or missed placed components. All components are on the meals.</p> <ul style="list-style-type: none"> - Carrots are bright orange in colour - Peas are Chlorophyll Green - Tomato sauce is bright red with onion pieces. - Chicken is Golden yellow colour - Ham is shredded and pink cooked. - Cheese is yellow and mould-free. - Potato wedges are evenly coated with seasoning. 	<p>Each component evenly distribute on the plate of meal. No messy or missed placed components. All components are on the meals.</p> <ul style="list-style-type: none"> - Carrots are bright orangey colour - Peas are Chlorophyll Green, not brown - Tomato sauce are bright red - Chicken is Golden yellow colour - Ham is shredded and pink cooked, on chicken only. - Cheese is yellow and melt on ham and sauce only. - Potatoes wedges are evenly coated with seasoning.



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Flavour and Aroma	N/A	<ul style="list-style-type: none"> - Typical carrot taste, No off flavour - Typical peas taste, No off flavour - Tomato Sauce: herbs, chunky oniony, fresh tomatoes taste and smell. No raw onion flavour - Chicken: Typical chicken flavor, no off odour. - Ham: slight smokey, ham typical flavour. - Cheese: Typical cheddar cheese flavour. - Typical potato wedges flavor with salty/ fried notes.
Texture	N/A	<ul style="list-style-type: none"> - Carrot: Firm cooked carrot - Peas: Soft and slight mash texture - Tomato sauce: Thick, chunky consistency - Chicken: typical chicken breast texture, - Ham: slight resistance, meaty texture - Cheese: melted, stretchy cheddar cheese. - Typical potato wedges texture, soft but not mushy or sticky.

20.0 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 sated net mass.
Faulty Pouch	Any incomplete seal or perforation to the pouch.

21.0 Microbiological Standard

TPC	< 1x10 ⁶
Coliform	< 1000
E. coli	< 10/g
Staph. Aureus	<100/g
Salmonella	NIL in 25g
Listeria mon.	NA

22.0 Sampling Plan



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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 (g)	%
Chicken	100	100 – 109g	31.3
Sauce	57	54 – 57g	17.8
Potato Wedges	72	68 – 73g	22.5
Carrot	47	45 -49g	14.7
Peas	30	29 – 33g	9.4
Ham	5	5 – 6g	1.6
Cheese Topping	9	9 – 11g	2.8
TOTAL	320g		100%







24.0 Physical – Inline Testing

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
Tomato Sauce	Bright red, chunk of onion, and speck of herbs disperse evenly. Vis = 8cm	Clump of onion, Orangey red colour of sauce, Vis = between 7cm to 9cm	Loss of chunk of onion, runny, colour pale red/orange/Dark brown. Vis = <7cm or >9cm	70°C for 30 seconds using a Bostwick Viscometer.	Every Batch
Chicken	Golden yellow colour, evenly coated crumb, no evident of black/burned spot, within weight range 	Pale yellow/golden colour, slight loss of crumb (not more than 5 cent coin size)	Loss of crumb, white crumb colour, and burned spot/charred crumb, underweight. 	Visual	Every pieces check by on-line worker, weight checked hourly
Sauce	Glossy deep red/orange sauce with small pieces of onion and herb fleck throughout. Sauce will be not have a completely smooth texture due to the onions and tomatoes. Viscosity - 6		Sauce incorrect colour with no herb fleck. Sauce very smooth with no pulpiness from the onions or tomatoes. Missing ingredients in the sauce. Viscosity <5.5 or >6.5	70°C for 30 seconds using a Bostwick Viscometer.	Every batch

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Peas	<p>Vibrant Chlorophyll green colour, round</p> 	Slight pale green colour	Brown colour and not round. Discoloured peas, black spots unacceptable	Visual	Every bag check by on-line worker
Carrots	<p>Bright Orangey colour, even cut size of Julienne</p> 	Slight pale orange colour, 10% undersize.	<p>Brown/not orangey colour, oversize/fine pieces, smaller size 50% less than specs</p> 	Visual	Every bag check by on-line worker
Ham	<p>Bright pinky cooked meat properties, no off-odour</p>  <p>Target Dimensions: 2mm – 4mm Width, 2mm – 4mm depth and 20mm – 40mm Length.</p>  <p>10% of large pieces permitted (Max 10mm Width/Diameter but still 2mm – 4mm Depth and 20mm – 40mm Length.</p>	<p>>10% but <15% over permitted dimensions with regards to width, depth and length.</p> <p>Colour slightly brown.</p>	<p>Sticky/off-smell.</p> <p>Ham not shredded.</p> <p>>15% over permitted dimensions with regards to width, depth and length.</p>	Visual/Aroma	Every bag check by on-line worker

	<p><10% of fines (any that are <3mm in length.</p>				
Cheese topping	<p>Large chunk of cheese, no mould visual</p>	<p>Large and fine of cheese. No bigger than 1cm³. 40% of fines allowed.</p>	Mouldy cheese.	Visual/Aroma	Every batch
Potato Wedges	<p>Nice whole pieces, with evenly coated seasoning.</p>	<p>Slight smaller size, but still evenly coated seasoning.</p>	<p>Black spot on potatoes, and uneven seasoning on wedges.</p>	Visual	Every batch

25.0 Product Images:

Picture 1 - product heated:

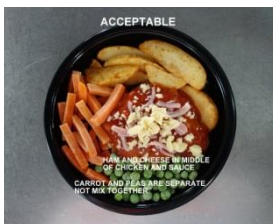


ACCEPTABLE



UNACCEPTABLE

Picture 2 - product frozen:



ACCEPTABLE



Unacceptable

Potato stick together

Vegetable messy

Sauce does not coat potato & edges of tray



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ACCEPTABLE

UNACCEPTABLE

26.0 PROCESS FLOW: On request - contact Product Manager.