

<p align="center">USK VALE POULTRY LIMITED FINISHED PRODUCT SPECIFICATION</p>
--

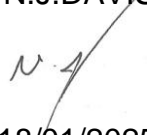
PRODUCT	Individual Bronze Free Range Oven Ready Turkey (Class A + Giblets)
FRESH/FROZEN	Fresh or Frozen
PACK SIZE	1 per case
CUSTOMER	General

1.ORIGINS	
Country	Produced from British turkeys that are reared, slaughtered and processed in accordance with EU guidelines.
Farm	All birds are Free Range, reared in natural conditions with freedom of movement & originate from approved farms that are managed in accordance with EU guidelines.
Slaughter & Cutting Plant	Slaughtered and processed at Usk Vale Poultry, Pontypool, Monmouthshire. Great Britain Licence No. GB 7164.
2.TRACEABILITY	
Batch Coding	All products are batch coded to provide full traceability back to the hatchery of origin, specific flock data, and farm of origin and slaughter date on a batch (flock) basis.
3.CUTTING & PROCESSING STANDARDS	
Butchery & Trimming	<ul style="list-style-type: none"> <input type="checkbox"/> Whole eviscerated Grade A turkey. <input type="checkbox"/> No missing skin, drumsticks, thighs or wings (prime/mid). <input type="checkbox"/> Feet removed just above the hock. <input type="checkbox"/> Body cavity to be emptied (no viscera) except for kidneys. <input type="checkbox"/> Neck flap is trimmed long enough to cover the opening to the thoracic cavity. <input type="checkbox"/> Birds are trussed. <input type="checkbox"/> Chilled to below 3°C within 24 hours of slaughter. <input type="checkbox"/> Neck, heart, liver bagged and placed within the body.
4.SENSORY DESCRIPTION & QUALITY STANDARDS	
Appearance	Whole grade A turkey carcase.
Colour (Raw)	<p>Flesh – pale pink, normal for turkey breast meat.</p> <p>Skin- pale cream. No bile (gall) staining.</p>
Skin Quality (Breast)	The breast skin is to be free from major bruising, blood clots, blisters, scratches and calluses. Small lesions (<15 mm diameter) may be accepted but all septic lesions must be removed.
(Limbs)	The thigh, drumstick and prime wing must be free from major bruising, blood clots and scratching marks. Small bruises/clots are acceptable (<25 mm diameter) to a maximum of 2 per carcase. Some reddening may occur on the mid-wing, wing tips (third joint removed), but any large bruises, blood clots or haemorrhages are unacceptable.
(Back)	The back should be free from excess bruising, scratches and plucker damage although a minimal amount of red marking is acceptable.

Ref No	FRBRZIND	Date	01/06/2021	Issue	3	Prepared By	Denise Hadigate	Page	1
--------	----------	------	------------	-------	---	-------------	-----------------	------	---

(General)	The skin should be intact (no rips, tears or holes) over the main breast area and any tears elsewhere must be small, exposing no more than 4 sq cm of flesh. The centre of small breast blisters may be trimmed off providing that the muscle underneath is not exposed.
Meat Quality	No pen feathers or large feather stubs are to be present although a limited number of small feathers and stubs (quills) may still be present on the back, shank and wing.
Odour (Raw)	No blood clots, engorged blood vessels or bruising on any exposed area of flesh.
Flavour (Cooked)	Free from any taint- normal odour associated with fresh turkey meat.
Texture (Cooked)	Taint free turkey flavour.
	Succulent and tender.
5.WEIGHT & PACK QUANTITY	
Portion Weight	Individual birds may be from 3.00kg-20.00kg
Case Quantity	1
Case Weight	Dependant on individual bird. Net weight is printed onto each case.
6.PACKAGING MATERIALS	
Packaging	<ul style="list-style-type: none"> ❑ All Food contact packaging complies with the European Framework Regulations (EC) No.1935/2004 and the Plastic Materials and Articles in contact with Food (England) regulations 2009 (as amended) ❑ All materials supplied under this specification are produced in accordance with al current UK and EC Legislation , and company specifications.
Inner	None.
Giblets	Giblets are bagged in a plain white polythene bag and placed within the body.
Mother bag	Clear non permeable and flushed with Carbon Dioxide.
Outer Case	Printed corrugated cardboard outer carrying case. Dimensions: case dimensions vary depending on the size of the bird.
7.LABELLING	
Inner Pack	None applied.
Outer Case	Label states: Product Name, Free Range Oven Ready Turkey, Net Weight, Use By Date, Batch Code, Storage Temperature, GB Health Mark, Barcode.

Ref No	FRBRZIND	Date	01/06/2021	Issue	3	Prepared By	Denise Hadigate	Page	2
--------	----------	------	------------	-------	---	-------------	-----------------	------	---

8.SHELF-LIFE		
Storage	Fresh product store at 3°C or below. Frozen product store at -18°C or below.	
Age at Packing	Packed into inner bags and outer case within 24 hours of kill.	
Packed Life	Fresh Best Before Date = Day of Pack + 28 days. Frozen Best Before Date = Day of Pack + 2 years.	
At Delivery	Minimum residual life as agreed with customer.	
9.MICROBIOLOGICAL STANDARDS		
TVC Coliforms E. Coli Staph. aureus Salmonella Campylobacter	At the time of delivery the product will conform to the following standards:-	
	Target (cfu/g)	Maximum (cfu/g)
	< 1 x 10 ⁵	5 x 10 ⁶
	< 1 x 10 ³	5 x 10 ⁴
	< 1 x 10 ²	1 x 10 ³
	< 1 x 10 ²	1 x 10 ³
	Absent in 25g	Present
	Absent in 25g	Present
10.CHEMICAL & NUTRITIONAL STANDARDS		
Meat Content Added Water Typical Analysis	Minimum 100% turkey	
	No added water	
	Per 100g raw product (McCance & Widdowson)	
	Protein	20.6g
	Fat	6.9g
	Carbohydrate	Trace
	Energy	145kcal / 606kJ
11.APPROVAL (<i>Sign to confirm agreement and acceptance</i>)		
NAME	N.J.DAVIS	NAME.....
SIGNATURE		SIGNATURE.....
DATE	18/01/2025	DATE.....
(For Usk Vale Poultry Ltd)		(For.....)
<input type="checkbox"/> All materials supplied under this specification are produced in accordance with all current UK and EC Legislation, and company specifications <input type="checkbox"/> This specification forms the basis of the agreement which must be treated as private and confidential <input type="checkbox"/> Details of this specification will not be changed without prior written agreement with the customer		