



**CONFIDENTIAL
PRODUCT SPECIFICATION**

COOKED TURKEY WHITE MEAT, PULLED

TIP TOP ITEM NUMBER: 11928 GF
CUSTOMER ITEM CODE:
REVISION DATE: 10/25/12
SUPERSEDES DATE: 01/06/11; 10/01/10
CATEGORY: Meats

MATERIAL REQUIREMENTS:

Name: Cooked Turkey White Meat, Pulled
Physical Characteristic: Off white, typical of I.Q.F. turkey white meat
Taste/Aromatic Characteristic: Characteristic of fresh cooked turkey meat, no off odors.

GENERAL REQUIREMENTS:

All materials shall comply with all current applicable Federal and State pure food and drug laws, must not be adulterated or misbranded within the Food, Drug, and Cosmetic Act of 1938 as amended, must be articles which may, under provisions of Section 404 of the Act, be introduced into interstate commerce, and must be free from organisms or chemicals which would make the materials unsuitable for processing. All products are manufactured under USDA inspection and under conditions in compliance with Good Manufacturing Practices (21CFR110) of Federal USDA requirements and in a USDA HACCP approved facility. All material must be within pesticide residue tolerance limits as defined in 40 CFR 180, as amended. Cooked turkey white meat dices the Standards and Labeling requirements defined in 9CFR381.117.
Plant Establishment # P-17453

PRODUCT DESCRIPTION:

The product is made from fully cooked, hand de-boned turkey wing meat. The boneless, skinless turkey white meat is diced 3/4" and individually quick frozen.

NUTRITIONAL INFORMATION (per 100 grams):

Calories	140	Vitamin A	0 IU
Moisture	68%	Vitamin C	0 mg
Protein	29 g		
Fat, total	2 g		
Fat, trans	0.10 g		
Carbohydrate	0		
Cholesterol	86 mg		
Sodium	56 mg		
Iron	1.5 mg		
Calcium	15 mg		
Magnesium	28 mg		
Zinc	2.08 mg		
Potassium	277 mg		
Vitamin B-6	0.57 mg		
Vitamin B-12	0.39 mcg		
Vitamin D	0		

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GUARANTY STATEMENTS:

Tip Top Poultry, Inc. products are produced within a written HACCP (Hazard Analysis Critical Control Point) Plan and under continuous USDA Inspection and meet all applicable regulatory requirements

ALLERGEN INFORMATION:

Product is 100% turkey meat and does not contain any known allergens

COUNTRY OF ORIGIN:

Turkeys processed to produce cooked diced turkey meat are raised in the U.S.A.

GMO STATUS:

Product does not contain any genetically modified organisms

MATERIAL PROPERTIES:

DEFECT ANALYSIS

		MIN	MAX	
Bone	50#	2</= 1/2" 1> 1/2 "	3</= 1/2" 2> 1/2"	Visual
Cartilage:	10#	2< 1/2"	3< 1/2" 2> 1/2"	Visual
Connective Tissue:	10#	2< 1/2" 2> 1/2"	3< 1/2" 3 > 1/2"	Visual
Foreign Material:	10#	0	0	Visual
Gristle:	10#	7< 1/2" 4> 1"	8< 1/2" 5> 1"	Visual
Skin:	10#	N/A	N/A	Visual
Veins:	10#	5< 1/2"	6< 1/2"	

PHYSICAL ANALYSIS:

Particle Size: Intact pieces of wing meat, as removed from the bone
Sieve Analysis: > 3/8" maximum 90%
< 1/8" maximum 5%
Metal Detection: Metal detectors are set to sensitivity levels of 3.5mm ferrous,
3.0 Non-ferrous, and 3.0 mm stainless steel

SENSORY ANALYSIS:

Appearance: Clean and fresh, typical of I.Q.F. turkey dices
Color: Off white, typical of I.Q.F. turkey white meat
Flavor/Aroma: Characteristic of fresh clean turkey odor and flavor;
No spoiled, rancid, or off odors or flavors present
Texture: Tender

MICROBIOLOGICAL REQUIREMENTS:

Total Plate Count	50,000 cfu/g maximum
Coliforms	100 cfu/g maximum
E. coli	10 cfu/g maximum
Salmonella	Negative in 25 grams
Listeria	Negative in 25 grams
Staph Coagulase Positive	10 cfu/g maximum

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MICROBIOLOGICAL REQUIREMENTS

All required pathogen testing will only be performed by Tip Top Poultry or a third-party laboratory on Tip Top Poultry's behalf prior to shipment to verify that Product meets the requirements as specified. If further testing is needed, samples will be sent to a mutually agreed upon 3rd party lab for testing prior to shipment to the Purchaser. Purchaser will not test for pathogens after Product is received.

PRODUCT LABELING:

Label Declaration: *Cooked Turkey White Meat, Pulled*

Brand: *Tip Top Poultry Label (3.5" x 6" CFS)*

Lot Code Explanation: *mm/dd/yy – lot number (1, 2, 3, or 4)*

Lot code is printed on the bar code label

Each container shall be properly and clearly labeled indicating the manufacturer's name and location, net weight, customer item code number, USDA inspection legend, and the date of manufacture. The lot number shall appear on the label and bill of lading.

Kosher Designation: Not Applicable

Canadian Designation: Applicable

PACKAGING:

Box: Description: Corrugated RSC containers with folded, taped top and bottom openings;

Bag Description: Open ended 2 ml polyethylene bag. No staples, wire ties or reinforced tape are allowed to secure the bags. Open end of bag is folded under.

Net Weight: 10 pounds

Case Cube: 1.08

Case Dimensions: 17.11" x 10.02" x 4.07 "

Box dimensions: case per layer 14 layers per pallet; 140 cases per pallet

Pallet Requirements: Number 1 pallets

SHIPPING:

Product is shipped in clean, insulated, and mechanically refrigerated transportation equipment that has been pre-chilled. Each pallet will be shrink-wrapped.

SHELF LIFE:

Location: Freezer, 0 degrees F. or below

Shelf Life: 12 months / 365 days