

PRODUCT INFORMATION & SPECIFICATION
DEBONED WHOLE QUAIL



[DEBONED WHOLE QUAIL]
PRODUCT INFORMATION & SPECIFICATION PROCEDURE



PURPOSE:

The aim of this document is to define the approved specifications for the development, processing, and resale of our Deboned Whole Quail. Furthermore, it is to ensure quality, consistency, and reliability in product delivery.

RESPONSIBLE PERSONS:




New Product Development:	Johan Burden
Slaughter:	Abattoir (H&S-, Export- & ICOSA Accredited)
Processing:	Johan Burden, Tracey-Lee Rall, Cleo Mapoza, Desiree Cloete
Product Catalogues:	Tracey-Lee Rall
Quickbooks Updates:	Tracey-Lee Rall
Price Lists & Updates:	Johan Burden
Sales & Marketing:	Tracey-Lee Rall
Accreditation & Certifications	Tracey-Lee Rall

Product:	Deboned Whole Quail		
Review Date:	20 May 2022		
Reviewed By:	Tracey-Lee Rall	Author:	Tracey-Lee Rall

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PRODUCT SPECIFICATION		
PRODUCT	DESCRIPTION	ILLUSTRATION
JUMBO WHOLE DRESSED QUAIL		
GENDER:	N/A	N/A
SLAUGHTER AGE:	7 – 10 Weeks	
LIVE WEIGHT:	(200g to 279g) each per quail	
SLAUGHTERED WEIGHT: SMALL QUAIL BEFORE DEBONE LARGE QUAIL BEFORE DEBONE	(150g to 175g) each per quail (175g to 200g) each per quail	
PACKAGING:		
RETAIL		
<u>CONTAINER</u>		
SUPPLIER	ZIBO Containers (Pty) Ltd	 
MATERIAL	Polymer PET	
WEIGHT	38g	
DIMENSIONS	255 (L) x 175 (W) x 37 (H)	
COLOUR	Black	
PRODUCT CODE	ZR15-15 LAM Skin Code T1142	
<u>SEALING SKIN</u>		
SUPPLIER	Zibo Containers (Pty) Ltd	
MATERIAL	PE	
TOLERANCE	+/- 10%	
COLOUR	Clear	
PRODUCT CODE	ZIBO PE HB SKIN A80	
ATTRIBUTES	High barrier vacuum skin film, high mechanical strength for substantial thickness reduction.	
WHOLESALE		
<u>POUCH</u>		
SUPPLIER	Multivac Southern Africa (Pty) Ltd	
MATERIAL	PAPE (Poly Ethilene Poly Amite)	
UNIT WEIGHT	0.018g each	
THICKNESS	150 micron	
DIMENSIONS	200 x 300 mm	
COLOUR	Clear	
PRODUCT CODE	VB200300150	
INFORMATION STICKER:		
<u>LABEL SPECIFICATION</u>		
SUPPLIER	SI Corporate Group (Pty) Ltd	
SIZE	60 x 55 mm (750 p/roll)	
CHARACTERISTICS	Waterproof	
COLOUR	Black ink on White	
PRODUCT CODE	LAB12 SCA042	
<u>PRODUCT LABEL</u>		
SCALE (PLU) CODE	2002 (PLU)	
LABEL INFORMATION	Refer to example.	
	The same design and information are used on both Wholesale and Resale stickers.	
	(Refer to DigiConnect SOP for setting up and editability)	

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<p>PACKAGING PROCEDURE:</p> <p>RETAIL</p> <p><u>CONTAINER</u> QUILS P/PACK WEIGHT P/PACK INFO. STICKER LOCATION</p> <p><u>POUCH</u> QUILS P/PACK WEIGHT P/PACK INFO. STICKER LOCATION</p> <p>WHOLESALE</p> <p><u>POUCH</u> QUILS P/PACK WEIGHT P/PACK INFO. STICKER LOCATION</p>	<p>4 (four) Quails p/pack (460g +) p/pack, (115g +) p/quail Back of pack, top left corner. Can be stuck on bellyband provided or by customer requirement.</p> <p>4 (four) Quails p/pack. (460g +) p/pack, (115g +) p/quail Top left corner, above seal line.</p> <p>4 (four) Quails p/pack (460g +) p/pack, (115g +) p/quail Top left corner, above seal line.</p> <p>Our customers or wholesalers can specify exact weight of quail, provided they pay an additional packing fee and ONLY on total quantities less than 10kg.</p>	 
<p>PHYSICAL DESCRIPTION:</p> <p><u>COLOUR</u></p> <p><u>TASTE</u></p> <p><u>AROMA</u></p>	<p>Quail meat is pale pink in and darker in colour than chicken. This is due to the higher levels of myoglobin in the muscle tissue.</p> <p>Similar taste to chicken, but more tender and gamey.</p> <p>Fresh quail has a neutral smell.</p>	
<p>SHELF LIFE:</p> <p>RETAIL</p> <p><u>CONTAINER</u> FRESH FROZEN</p> <p><u>POUCH</u> FRESH FROZEN</p> <p>WHOLESALE</p> <p><u>POUCH</u> FRESH FROZEN</p>	<p>20 Days kept at 5°C (Refrigerated) 365 Days kept at less than -18°C (Frozen)</p> <p>7 Days kept at 5°C (Refrigerated) 365 Days kept at less than -18°C (Frozen)</p> <p>7 Days kept at 5°C (Refrigerated) 365 Days kept at less than -18°C (Frozen)</p> <p>Quails are processed at 12°C temperature and can cause condensation inside the packaging when put into the freezer.</p>	
<p>INTOLERANCES:</p>	<p>Meat allergies.</p>	<p>N/A</p>

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