Customer View

Spec Name: Uncooked Premium Cornish Hen without Giblets
SAP Short Name: NAE 20-32 OZ PREM CRNSH

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	040135-6910
SAP4MM	SAP S4 Material Master	10000040135

Label Claims
No Preservatives, Chicken Raised With No Antibiotics Ever, Chicken Raised With No Added Hormones or Steroids, All Natural, Product of USA

GTINs

Source	GTIN UOM	GTIN	Quantity
CU	EA	023700000057	24
TU	CS	90023700052073	1

Description
Uncooked Premium Cornish Hen without Giblets, contains less than 4% retained water.

Ingredient Statement
Cornish Hen without Giblets

Country of Origin Labeling
021 - HTCHD, RAISD, HRVSTD USA

Method of Packaging
1. Product is individually bagged.
2. Each size and vacuum-bagged bird is labeled with size range sticker.

1. Twenty- four (24) bagged birds are randomly placed into a cardboard master case.
2. Top of box is hand fold locked and placed on conveyor belt.
3. The master case is weighed, labeled with a Best If Used By date based on the Optimal Shelf Life, date coded and palletized.
EXAMPLE: BEST IF USED BY JAN 25, 2019

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Packaging Materials
Master
PM 99322448 PM#99322448 New Cornish MC Bliss Wrap
Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	99322448
SAPMM	SAP Material Master	99322448

Quantity: 1 ea	Tare Weight: 488 g	Net Tare Weight: 488 g
Color: Kraft	Outside Length: 22.875 in	Outside Width: 12.5625 in
Outside Depth: 8.4375 in	Cube: 1.4032 cf	

Inner
PM 99045940 PM#45940 Tyson All Natural Premium Cornish Hen No Antibiotics Ever
Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	99045940
SAP4MM	SAP S4 Material Master	99045940

Quantity: 24 ea | Tare Weight: 5.222 g | Net Tare Weight: 5.222 g

Outer

PM 99322449 PM#99322449 New Corrugated Master Bliss End Cornish/IQF

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	99322449
SAPMM	SAP Material Master	99322449

Quantity: 2 ea | Tare Weight: 100 g | Net Tare Weight: 200 g
Color: Kraft | Outside Length: 23.25 in | Outside Width: 12.5625 in
Outside Depth: 8.4375 in | Cube: 1.4262 cf

Label

LL 11070814 BLANK 3 x 7 DIRECT THERMAL 500/1000 RL

Cross References

System ID	System Name	Equivalent
SAPMM	SAP Material Master	11070814
SAP4MM	SAP S4 Material Master	11070814

Quantity: 1 ea | Tare Weight: 1 µgq | Net Tare Weight: 1 µgq

LL 11717146 NAE 20-32 OZ PREMGR CRNSH (040135-6910 SLAP image)

Cross References

System ID	System Name	Equivalent
SAP4MM	SAP S4 Material Master	11717146
SAPMM	SAP Material Master	11717146

Quantity: 1 ea | Tare Weight: 1 µgq | Net Tare Weight: 1 µgq

Weights

Inner - CU - Uncooked Premium Cornish Hen without Giblets (US)
Target Net Weight: 27.67 oz Tare Weight: 0.1842 oz Gross Weight: 27.8542 oz
Min Net Weight: Max Net Weight:

Inner - CU - Uncooked Premium Cornish Hen without Giblets (Metric)
Target Net Weight: 784.4314 Tare Weight: 5.222 Gross Weight: 789.6534
Min Net Weight: Max Net Weight:

Master Case (US)
Target Net Weight: 41.5 lb Tare Weight: 1.79308 lb Gross Weight: 43.29308 lb
Min Net Weight: 30 LB Max Net Weight: 48 LB

Master Case (Metric)
Target Net Weight: 18.8244 kg Tare Weight: 0.8133 kg Gross Weight: 19.6377 kg
Min Net Weight: 13.608 KG Max Net Weight: 21.7728 KG

Note: Tare weights are a guide, each plant should determine its own tares.
Weight Indicator: CatchWeight

Pallet Arrangement

Cases per Pallet: 48 Cases per Tier (TI): 6 Tiers per Pallet (HI): 8
Note: Follow Pallet Pattern image for pallet arrangement. If no pallet pattern image exists, all boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing or pallets with a column stack designed for all tiers.

PPD (Pallet)

Pallet Spec: Blue CHEP Pallet / 48 x 40 x 5.56 / 68 lbs / .248lbs
Double Stack: No

Storage Requirements

Storage Method: Frozen Shelf Life: 540 DAY
Minimum Storage Temperature: N/A Maximum Storage Temperature: 0 °F

SAFE HANDLING INSTRUCTIONS
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.
. Keep refrigerated or frozen.
Thaw in refrigerator or microwave.
. Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards),
utensils, and hands after touching raw meat or
poultry.
. Cook thoroughly.
. Keep hot foods hot. Refrigerate leftovers immediately
or discard.

Code Date Format

Code Date		
Advanced Date Code (Weeks)		
Maximum Shelf Life Extension	0	*** Not for Printing on Labels/Packaging
Minimum Remaining Shelf Life (Days)	90	
Ship By Days	450	

Nutrition Panel

Facts Panel 01 - Import Information
UNCOOKED CORNISH GAME HEN

Nutrition Facts

Serving Size 4 OZ. SERVING (112g)
Servings Per Container Varied

Amount Per Serving	
Calories 200	Calories from Fat 120
	% Daily Value *
Total Fat 14g	**22%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 7g	
Cholesterol 130mg	**43%**
Sodium 65mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugars 0g	
Protein 19g	**38%**
Vitamin A	**0%**
Vitamin C	**0%**
Calcium	**0%**
Iron	**2%**

* Percent Daily Values are based on a 2,000 calorie diet.

Cooking Instructions

Conventional Oven

1. If frozen, thaw before cooking.
2. Preheat oven to 350°F.
3. Season hen with salt and pepper inside and out. Truss.
4. Place breast side up on rack in shallow roasting pan.
5. Roast, uncovered, basting frequently with butter for 1 hour (if hen weighs over 1lb 2oz, roast 1 hour and 15 minutes) or until internal temperature on instant read thermometer reaches 180°F when inserted into inner thigh.
6. To brown, increase temperature to 400°F during last 10 minutes.

**Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 180°F.