

Hunter Food

3700 E. Melville Way, Anaheim, CA 92806
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Product Specification

Product Code: L-1240

Description: B/L S/L Chicken Leg Meat Dry

Legs that are de-boned from young chickens that are slaughtered in an USDA inspected plant from flock that has been tested residue free. Whole chicken legs must be held at an internal temperature of 32 degrees F to 37 degrees F from the time of chilling to boning.

Cutting Procedures and Requirements

- Whole fresh legs are skinned by hand, manually de-boned.
- Product shall be free of skin, bone, and abscesses. (Deviation should be no more than 5% of whole shipment)
- Individual pieces shall average 10 ounces with a deviation of +/- 2 ounces. (Deviation should be no more than 5% of entire shipment)

Packing Procedures and Requirements

- Fresh product shall be bagged in 4/10 lbs bags in a 40 pound waxed box with liner and chilled below 40 degrees F within 4 hours of de-boning.
- All boxes must have a label with the description of the product and a pack date.
- The fresh product will then send into -30 degrees F freezer to be blast frozen within 24 hours from pack date.

Microbiological/Criteria

- Total Plate Count: <100,000/gm
- Coliforms: <5,000/gm
- Staph. Aureus: <500/gm
- E. Coli: <1,000/gm