



Receiving, Storage & Cooking

Chilled							
Ingredients	Receiving Temp	Unit Size	Case Size	Storage Temp	Shelf life	Cook Time	Cook Temp
9 Piece Cut Chicken	1oC to 4oC	1.6kg	2 heads per bag / 8 bags per box/tray	1oC to 4oC	Kill date + 5 days	2 Head 14:30 4 head 15:00 Pressure fried	174oC / 345oF 185oC / 365oF
Filletts	1oC to 4oC	90 – 110g per Fillet	2 x 4.5kg	1oC to 4oC	Production date plus 12 days	1 to 12, 5mins 13 to 40, 6 mins. Open fried	171oC / 340oF 177oC / 350oF
1oC to 4oC	1oC to 4oC	Approx. 80 wings per container	2 x 5kg	1oC to 4oC	Production date plus 12 days	6 to 20, 9mins 21 to 60, 11mins. Open fried	171oC / 340oF 177oC / 350oF
Spatchcock	1oC to 4oC	1.5kg	10 per box	1oC to 4oC	Kill date + 5 days	18 minutes	189oC / 372oF 95% moisture
Grilled Filletts	1oC to 4oC	90 – 110g per Fillet	2 x 4.5kg	1oC to 4oC	Production date plus 12 days	7 minutes	189oC / 372oF 95% moisture
Grilled Wings	1oC to 4oC	Approx. 80 wings per container	2 x 5kg	1oC to 4oC	Production date plus 12 days	9 minutes	189oC / 372oF 95% moisture
Frozen							
Ingredients	Receiving Temp	Unit Size	Case Size	Storage Temp	Shelf life	Cook Time	Cook Temp
Fries	-15oC to -18oC	2.5kg per bag	10kg per case (4 bags)	-15oC to -18oC	As per use by date on box	3 minutes	177oC / 350oF
Strips	-15oC to -18oC	30-to-33-gram pieces	4 x 3kg bags per case	-15oC to -18oC	As per use by date on box	5 minutes	177oC / 350oF
Poppers	-15oC to -18oC	20-to-25-gram pieces	3 x 1kg bags per case	-15oC to -18oC	As per use by date on box	3 min 30 sec	177oC / 350oF
Nuggets	-15oC to -18oC	22-to-25-gram pieces	3 x 1kg bags per case	-15oC to -18oC	As per use by date on box	5 minutes	177oC / 350oF
Hash Brown	-15oC to -18oC	1kg bag	6 x 1kg bags per case	-15oC to -18oC	As per use by date on box	4 minutes	177oC / 350oF
Onion Rings	-15oC to -18oC	1kg bag	6 x 1kg bags per case	-15oC to -18oC	As per use by date on box	3 minutes	177oC / 350oF
Veggie Burger	-15oC to -18oC	113 grams pieces	3 x 1.13kg bags per case	-15oC to -18oC	As per use by date on box	5 minutes	177oC / 350oF
Jalapeno Bites	-15oC to -18oC	1kg bag	4 x 1kg bags	-15oC to -18oC	As per use by date on box	3 min 30 sec	177oC / 350oF
Mozzarella Sticks	-15oC to -18oC	1kg bag	4 x 1kg bags	-15oC to -18oC	As per use by date on box	2 min 15 sec	177oC / 350oF



Corn Cobbetts	-15°C to -18°C	Individual	48 per box	-15°C to -18°C	As per use by date on box	10 min in oven	189°C / 372°F 95% moisture
Beef Burgers	-15°C to -18°C	Individual	48 per box	-15°C to -18°C	As per use by date on box	N/A	Cook on Grill until fully cooked
Desserts	-15°C to -18°C	Individual	12	-15°C to -18°C	As per use by date on box	Depending on Product	800W Microwave or above
Ice-cream	-15°C to -18°C	425ml / 125ml	6	-15°C to -18°C	As per use by date on box	N/A	N/A

Secondary Shelf-Life Products		
Product	Storage Temp	Shelf Life
Lettuce	1°C to 4°C	4 hours on Burger station
Tomato	1°C to 4°C	4 hours on Burger station
Red Onion	1°C to 4°C	4 hours on Burger station
Cheese	1°C to 4°C	4 hours on Burger station
Chicken Cottage Whip	1°C to 4°C	4 hours on Burger station
Sauces	Ambient	72 hours from opening
Buns & Tortillas	-15°C to -18°C	72 hours from defrosting