



NETAJI SUBHAS NATIONAL INSTITUTE OF SPORTS: PATIALA

1	Chicken Broiler whole (Skin out) (700 gms to 900 gms.) after removing edible and inedible offal)	18000 Kg
2	Chicken boneless (80-110 gms/pcs) Breast	500 Kg.
3	Chicken Keema (Chest)	100 Kg.
4	Mutton Keema	100 Kg
5	Chicken boneless (80-110 gms/pcs) Thigh & Leg	1000 Kg.
6	Chicken with bones (80-100 gms/pcs) Leg (Tangri)	1200 Kg.
7	Chicken with bones (80-110 gms/pcs) Leg & Thigh	3000 Kg.
8	Goat Meat (Beetal/Lahori Carcass) (Wt. 08 to 12 Kg. good quality)	3000 Kg.
9	Normal Eggs (Rates per egg may be quoted)	400000 Nos.
10	Egg Desi (Rates per egg may be quoted)	12000 Nos
11	Goat Liver	300 Kg.
12	Mutton Fat	20 Kg.
13	Fish (Pomfret)	500 Kg.
14	Fish Malhi Fillet	1200 Kg.
15	Fish Surmai Fillet	300 Kg.

SPECIFICATION OF CHICKEN BROILER (Whole), BONELESS CHICKEN, CHICKEN WITH BONES, LIVER- GOAT, NORMAL EGG, DESI EGG MEAT- GOAT, FISH - LIVE ONLY

Specification/Quality/Inspection:-

- 1) Only live & male species will be accepted.
- 2) The broiler shall have the age and weight as below:-

	<u>AGE IN WEEKS</u>	<u>LIVE WEIGHT IN KG.</u>
CHICKEN BROILER	07 TO 08	0.700 to 0.900 gms

- 3) Chicken must be healthy, well nourished birds and free from any diseases or infections.
- 4) The eyes of the bird shall be bright prominent and clear, nostrils free from discharge, movement's active and showing no evidence of diarrhea.
- 5) Soft fluffy feathers should be all over the body, especially concentrated under the wings.
- 6) The quills of the feathers should be easy to pull out.
- 7) The skin should be clear and smooth with no bluish tinge spots before and after slaughter.
- 8) The feet should be supple with smooth overlapping scales and moist.
- 9) Combs and wattle should be well developed.
- 10) The comb should be bright red.
- 11) Conformation of the bird is proper, and free from deformity.
- 12) No marked unpleasant smell.
- 13) The breast should be plump (i.e. the breast bone well covered with flesh), flesh firm with pliable breastbone.
- 14) The broiler shall be subject to ante-mortem and post-mortem examination by officials of NIS.
- 15) The slaughter of the birds shall be carried out as per the demand of **Chef/Assistant Chef/Catering Manager**. The slaughtering of the birds shall be carried out in the NIS Slaughter House under strict hygienic condition.
- 16) The slaughtered bird's skin shall be removed properly by hand. The broiler shall be well cleaned, feet cut at knee level and vent emptied.
- 17) The broiler must be cut into pieces by the person from the supplier and as per the need of the chef.
- 18) Broiler may also be available with underneath skin & as a whole with or without skin as per the demand of the chef.
- 19) The Carcass shall be eviscerated (that is intestines, inedible offal's and fat glands removed from the body cavity). The head feet and the last digits of the wings properly removed by cutting (if not required by chefs). All vents shall be properly cleaned. The Carcass should be properly cleaned. All the aforesaid parts like head, feet, intestines, inedible offal's & fat glands removed from body, shall be allowed to be taken outside from this Institute, as the same are not required. However, the edible offal' like liver, kidney, spleen, heart **can** be retained by the Institute (if needed).
- 20) Final weight must be consider without fat layer/portion, over all neck, head, fat part neat the tail as well as with feet cut at knee level, vent emptied, cleaned carcass.

CHICKEN BONELESS (LEG/ BREAST/ THIGH/ LEG & THIGH)

Specification/Quality/Inspection:-

1. Must be clean, fresh, good quality and should be free from any kind of deformities and diseases.
2. Without skin, without bones & without fat.
3. Cut should be specific as per the demand of the chef.

OTHER PARTS OF CHICKEN (LEG WITH BONE/ LEG & THIGH WITH BONE)

Specification/Quality/Inspection:-

- 1) Must be clean, fresh, good quality and should be free from any kind of deformities and diseases.
- 2) With/ without skin as per requirement of Chef and without fat.
- 3) Cut should be specific as per the demand of the chef.

GOAT LIVER (FRESH)

Specification/Quality/Inspection:-

- 1) Fresh and not dry.
- 2) Smooth in texture and not contain tubers in the flesh.
- 3) Pleasant odor.
- 4) Deep Red/ Red in color.

GOAT MEAT CARCASS

Specification/Quality/Inspection:-

- 1) Only male goat will be accepted.
- 2) The age should be in between 9-15 months.
- 3) The final carcass weight should be in between 12 to 20 kg.
- 4) Tail should be 7-8 inches long.
- 5) The Meat shall be the produce of healthy and well nourished stock which has been passed as fit for slaughter by municipality slaughter officer.
- 6) The Carcass should be brought to NIS, Patiala in a covered meat chest.
- 7) The Spleen, tail & testis shall NOT be removed from the carcass, until it has been inspected by Chef/Asstt. Chef.
- 8) If the dressed carcass more than 33.33 percent bones, such carcass shall be rejected.
- 9) Lean flesh should be firm, fine texture & light red in color.
- 10) Kareli should be in between 12-15 inches.
- 11) The Meat shall be inspected before issue by the Incharge (Mess)/Chef/Asstt. Chef/ Catering Manager
- 12) The Meat should be slaughtered as per demand of the Chef/Assistant Chef/Catering Manager at slaughter house at NIS.
- 13) The meat should be cut in accordance to the requirement of Chef like Square cut, Leg, minced, cube etc.
- 14) Final weight should be considered without head, neck, trail, fat portion/layer as well as with clean carcass & vent emptied. However, the edible offal' like liver, kidney, spleen, heart can be retained by the Institute (if needed).