



# CVP Chicken

## Handy Facts

**C**ontrolled  
**V**acuum  
**P**ackaged

The Controlled Vacuum Packaging process (CVP) is designed to preserve freshness, retain natural flavors and enhance shelf life of a fresh product. This process removes all of the oxygen from the package, replacing it with CO<sub>2</sub> which inhibits bacteria growth. After it is flooded with CO<sub>2</sub> the product is placed in sealed bags providing a barrier to contamination and then chilled to 28°F. The products are temperature controlled through storage and shipping until they are delivered to the end user.

### Helpful Storage Tips

- Inspect product at time of delivery:
  1. Must be received at 36°F / 2°C or below.
  2. No case damage (crushing or damage that will affect product integrity) at time of delivery.
  3. No purge observed on cartons; purge indicates leaking bags.
- Store as quickly as possible upon receipt. Date product to ensure first in - first out (FIFO).
- Store under refrigeration (36°F / 2°C or lower) in the coldest part of the refrigerator, usually farthest from the cooler door.
- Place on lowest shelves (below other raw meats, seafood, eggs and ready-to-eat foods).
- Shelf life of SEALED whole muscle product manufactured by Koch is 19 days from pack date.
- Shelf life of SEALED Koch gizzards, livers, frames and breast trim is 12 days from pack date.
- Reject product that has less than 3 days shelf life remaining upon receipt from distributor.
- Use within 3 days of receipt or freeze. Date product with the date it is frozen.
- Do not freeze or use Koch CVP chicken that is beyond the 19 day shelf life.
- Use frozen CVP product within 12 months after freezing.

### Handling Guidelines

- Keep at room temperature no more than 20 to 40 minutes during production.
  - Work with raw chicken in designated area, away from ready-to-eat foods.
  - After the CVP package is opened, place on drip pans or in tightly covered containers.
  - Use opened packages of CVP chicken within 2-3 days of opening.
  - Follow proper hand washing procedures before and after handling raw chicken.
  - Thoroughly wash, rinse and sanitize all surfaces, equipment and utensils that have come in contact with the Chicken.
  - Discard all marinades after use. Do not reuse marinade or add in the cooking process (i.e., for basting product).
  - Hold chicken at 36°F / 2°C or below until ready to cook.
  - Cook to 165°F / 74°C minimum internal temperature for 15 seconds; record final cook temperature on HACCP log.
  - Hold at 140°F / 60°C or above; record temperature on HACCP log.
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- Oxygen barrier bag
  - Up to 30% more product weight per package than ice pack
  - No drip mess
  - Improved color, appearance. Reduced dehydration loss
  - 19 day shelf life (From date of pack. Whole muscle products only)