

PRODUCT SPECIFICATION No. ša

| PR03-F16 | | | |
|--------------------|------|--|--|
| Version number 1.0 | | | |
| Date | 2022 | | |

1. PRODUCT INFORMATION

| 1.1. Product name | | 2106014 Frozen chicken breast fillet, class A, IQF | | | |
|--|-------------------------|---|----|-----------------------------------|-------------------|
| 1.2. Weight, kg / weight caliber (if | 2 kg | | | | |
| 1.3 | | .3. Photograph | | | |
| Product | | | Pa | acked product | |
| Trout View of the second secon | | TOP CHOICE POULTRY CHICAN BREAT FRIEN HOUT HALE | | | |
| 1.4. Product ingredients | | Chicken breast fillet | | | |
| 1.5. Storage, transportations condit | ions | -18°C | | | |
| 1.6. Shelf life | 1.7. Shelf life minimum | Shelf life minimum delivery 1.8.1 | | Use after opening (if applicable) | |
| 545 days | 2/3 of shelf life | 2/3 of shelf life | | Do not refreeze after thawing | |
| 1.9. Instruction for use (if applicable | e) | Cook thoroughly before consumption | | | |
| 1.10 Appearance | | Free from any visible foreign matter, dirt or blood. In addition to major contusions. It may be small and barely noticeable blood stains. Breast fillet are with natural fat residue. | | | |
| 1.11 Taste and smell | | Smell must be typical for frozen poultry meat | | | |
| 1.12 Color | | Color must be yellow – rosy. | | | |
| 1.13 Texture/ consistency | | Typical for frozen poultry meat | | | |
| 1.14 Incision appearance | | - | | | |
| 1.15 Defect (if any) | | Defects per 10 kg | g | Specification, pieces | Tolerance, pieces |
| | | Bone <12 mm: | | 0 | 2 |
| | | Bone >12 mm: | | 0 | 1 |
| | | Bloodspots 3-10 mm: | | <10 | 15 |
| | | Bloodspots >10 mm: | | 2 | 5 |
| | | Skin > 20 mm | | <1 | 2 |
| | | Damaged <10 10 | | 10 | |
| 2. FOOD SAFETY PARAMETERS | | | | | |
| | 2.1 M: | higherinal risks factors | - | | |

2.1. Microbiological risks factors

Do not exceed regulations (EC) No. 2073/2005 and (EC) No. 1441/2007 with latest amendments the maximum permitted microbiological levels.

| Microorganisms | Limit of contamination | | |
|--|------------------------|--|--|
| Salmonella 25 grams should not be | | | |
| 2.2. Physical risks factors | | | |
| Foreign substances in the product not should be. | | | |
| 2.3. Chemical risks factors | | | |

Frozen chicken breast fillet, class A, IQF 2 kg

Pollutant concentrations do not exceed Regulations (EC) No. 1881/2006 and (EC) No. 839/2008 with latest amendments the maximum permitted levels.

| 2.4. Allergens | | | |
|--|---------------|-----------------------------------|----|
| Allergens in the product | Yes/No/Traces | Allergens in the product Yes/No/I | |
| Cereals containing gluten and their products | No | Crustaceans and products thereof | No |
| Milk and milk products | No | Sesame seeds and products | No |
| Nuts and product thereof: | No | Eggs and products thereof | No |
| - Almonds | No | Fish and products thereof | No |
| - Hazelnuts | No | Peanuts and products thereof | No |
| - Walnuts | No | Soybeans and products | No |
| - Cashews | No | Celery and products thereof | No |
| - Pecans | No | Sulphur dioxide and sulphites | No |
| - Brazil nuts | No | Mustard and products thereof | No |
| - Macadamia | No | Clams and products thereof | No |
| - Pistachios | No | Lupine and products thereof | No |
| 2.5 Genetically modified organisms | | No | |
| 2.6 Ionization | No | | |

3. NUTRITION INFORMATION g / 100 g

| Energetic value 100 g, KJ | 420 | Carbohydrates, g | 0,2 |
|-----------------------------|------|------------------|------|
| Energetic value 100 g, kcal | 99 | Sugar, g | 0,0 |
| Fat, g | 1,8 | Protein, g | 20,6 |
| Saturated fatty acids, g | 0,57 | Salt, g | 0,2 |

4. PRODUCT PACKAGING

| 4.1 Type of packaging | Plastic bag | | |
|------------------------------------|--|--------------------------|--|
| 4.2. Fix weight (if are) | 2 kg | | |
| 4.3. Excipients | - | | |
| | 4.4 Primary packaging | 4.5 Secondary packaging | |
| Туре | Plastic bag | Corrugated cardboard box | |
| Weight, g | 24 | 773 | |
| Length × width × height, mm | 400x350 | 582x387x120 | |
| Color (if need) | Colorful | White | |
| Number of packages/units (if need) | - | 5 | |
| Palettization | EU; 4 boxes in layer, 13 layers, 52 boxes per pallet | | |

5. PRODUCT LABELLING

| | 5.1 Label of package | 5.2 Label of pallet | |
|--|----------------------|---------------------|--|
| Product name | X | x | |
| Product category/grade (if any) | X | X | |
| Packaged in a protective atmosphere | - | - | |
| Treatment (defrosted, frozen, deep-frozen, etc.) | х | х | |
| Freezing date | X | X | |



Frozen chicken breast fillet, class A, IQF 2 kg

| Weigh declaration kg or g | x | x | |
|---------------------------------------|---|--|--|
| Special storage and (or) conditions | Α | A | |
| of use | X | x | |
| "Best before (date)" | X | x | |
| Production date | X | x | |
| Identification mark | x | x | |
| Batch number | х | X | |
| Product code | - | - | |
| The manufacturer's name, address | x | x | |
| and logo (if any) | | | |
| Packer name and address (if any | - | - | |
| Country of origin | X | X | |
| Ingredients | - | - | |
| Additional information (if any) | - | - | |
| Product instructions for use (if any) | - | - | |
| Nutritional value | - | - | |
| EAN barcode | 4770513126042 | 4770513126059 | |
| Label | CHICKEN BREAST FILLET CLASS A, IQF FROZEN WYCKLINGBRÖSTFILE, A-KLASS, STYCKFRYST KYLLINGEFILET, RLASSE A, LØSFROSSEN BROLLERIN RINTAFILEE, A-LUOKKA, IQF PAKASTETTU FILET DE POITRINE DE POULET, CASSE A, IQF GONGELÉ HÄHNCHENBRÜSTFILET, A-KLASS, IQF GERFORDEN FILET DE POUTET, A-KLASS, IQF GERFORDEN FILET DE POUTET, A-KLASS, IQF GERFORDEN FILET PECHUGA POLLO, CLASE A, IQF frozen/ Kycklingbröstfilet, A-Klass, styckfryst/ Kyllingefilet, klasse A, IØsfrossen/ Broilerin rintafilee, A-Iuokka, IQF pakastettu/ Filet de poltrine de poulet, Classe A, IQF congelé/ Hähnchenbrustfilet, A-Klasse, IQF gefroren/ Fillete pechuga pollo, Clase A, congelado por IQF | Chicken breast fillet, class A, IQF frozen Kycklingbröstfile, A-klass, styckfryst Kyllingefilet, klasse A, losfrossen Broilerin rintafilee, A-luokka, IQF pakastettu Filet de politrine de poulet, Classe A, IQF congelé Hähnchenbrustfilet, A-klasse, IQF geforen Fillete pechuga pollo, Clase A, congelado por IQF Net weight/Netrokét/Netrovagt/Nettopaino/ Peids net/Neto Gewicht/Peso neto: 5 x 2 kg Storage temperature - 18°C and below/Lagingstemperatur - 18°C och mindre/Opbevaring Dyffossen. Opbevaring Dyffo | |
| | 2 kg 05.07.2022 05.07.2022 31.12.2023 ruda01 | | |



Frozen chicken breast fillet, class A, IQF 2 kg

6. SPECIFICATION COMPATIBILITY AND APPROVAL

| | VENDOR | | BUYER |
|--------------|--------------------------------|-------------------------|-------|
| Company name | AB "Vilniaus paukštynas" | | |
| Address | Gamyklos str. 27, Rudamina, LT | Γ13249, Vilnius distr., | |
| | Lithuania | | |
| Phone number | 00 37052687331 | | |
| E-mail | vilniaus.paukstynas@kggroup.e | u | |
| Name Surname | Skirmantė Sokolovskienė | Lina Jaraminė | |
| Phone number | +370 640 83362 | +37063815886 | |
| E-mail | s.sokolovskiene@kggroup.eu | L.Jaramine@kggroup.eu | |
| Position | Head of Quality Control | Technologist | |
| Fosition | Department | | |
| Signature | SALLS- | 9m | |
| Date | 05.07.2022 | | |