

PRODUCT SPECIFICATION No. ša337

PR03-F16			
Version number 1.0			
Date 08.11.2022			

1. PRODUCT INFORMATION

1.1. Product name		2226023-02 Frozen chicken mid-joint wings, class A, IQF			
1.2. Weight, kg / weight calib	er (if necessary)	2 kg			
		1.3. Photograph			
Product			Packed product		
1.4. Product ingredients		Chicken broiler middle win	· ·		
1.5. Storage, transportations of			Store, transport at -18°C and lower temperature		
1.6. Shelf life	1.7. Shelf life minimu		1.8. Use after opening (if applicable) After opening the package and thawing use		
545 days	2/3 of shelf life		within 48 hours (0+4°C), but not after than the date stated on the packaging. Do not refreeze after thawing		
1.9. Instruction for use (if app	olicable)	Cook thoroughly before co	onsumption		
1.10 Appearance		Wings 2st wing joint part	_	out wing inner part	
1.10 Appearance		and wing tip. Can be few and bones breakage. Clean odor, no noticeable bone f filled with clotted blood. S	n, without foreign matter, ractures. The main vessel	dirt. No extraneous l of the wing can be	
1.10 Appearance 1.11 Taste and smell		and bones breakage. Clear odor, no noticeable bone f	n, without foreign matter, ractures. The main vessel strap and the middle part a	dirt. No extraneous l of the wing can be	
		and bones breakage. Clean odor, no noticeable bone filled with clotted blood. S	n, without foreign matter, ractures. The main vessel trap and the middle part a rozen poultry meat	dirt. No extraneous l of the wing can be are removed	
1.11 Taste and smell		and bones breakage. Clear odor, no noticeable bone f filled with clotted blood. S Smell must be typical for f	ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello	dirt. No extraneous l of the wing can be are removed	
1.11 Taste and smell 1.12 Color		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f	ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello	dirt. No extraneous l of the wing can be are removed	
1.11 Taste and smell 1.12 Color 1.13 Texture/ consistency		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f Typical for frozen poultry Defects per 10 kg	ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello meat Specification, pieces	dirt. No extraneous I of the wing can be are removed w – rosy Tolerance, pieces	
1.11 Taste and smell 1.12 Color 1.13 Texture/ consistency		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f Typical for frozen poultry	ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello meat Specification,	dirt. No extraneous I of the wing can be are removed w – rosy Tolerance,	
1.11 Taste and smell 1.12 Color 1.13 Texture/ consistency		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f Typical for frozen poultry - Defects per 10 kg Feathers < 10 mm: Feathers < 6 mm:	s, without foreign matter, ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello meat Specification, pieces 15 15	dirt. No extraneous I of the wing can be are removed w – rosy Tolerance, pieces 20 30	
1.11 Taste and smell 1.12 Color 1.13 Texture/ consistency 1.14 Incision appearance		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f Typical for frozen poultry - Defects per 10 kg Feathers < 10 mm: Feathers < 6 mm: Bruises < 6 mm	ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello meat Specification, pieces 15	dirt. No extraneous I of the wing can be are removed w – rosy Tolerance, pieces 20 30 25	
1.11 Taste and smell 1.12 Color 1.13 Texture/ consistency 1.14 Incision appearance		and bones breakage. Clear odor, no noticeable bone filled with clotted blood. S Smell must be typical for f Color must be typical for f Typical for frozen poultry - Defects per 10 kg Feathers < 10 mm: Feathers < 6 mm:	s, without foreign matter, ractures. The main vessel trap and the middle part a rozen poultry meat rozen poultry meat, yello meat Specification, pieces 15 15	dirt. No extraneous I of the wing can be are removed w – rosy Tolerance, pieces 20 30	

2. FOOD SAFETY PARAMETERS

2.1. Microbiological risks factors		
Do not exceed regulations (EC) No. 2073/2005 with latest amendments the maximum permitted microbiological levels		
Microorganisms Limit of contamination		
Salmonella, 25 grams Should not be		

Frozen chicken mid-joint wings, class A, IQF 2 kg

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Foreign substances in the product not should be

2.3. Chemical risks factors

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/		Yes/No/Traces
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	678	Carbohydrates, g	0,2
Energetic value 100 g, kcal	162	Sugar, g	<0,5
Fat, g	10,1	Protein, g	17,7
Saturated fatty acids, g	2,46	Salt, g	0,23

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	764	
Length × width × height, mm	400x350	582x387x120	
Color (if need)	Colorful	White	
Number of packages/units (if	-	5	
need)			
Palettization	EU; 4 boxes in layer, 13 layers, 52 boxes per pallet		

5. PRODUCT LABELLING

	5.1 Label of package	5.2 Label of box
Product name	X	X
Product category/grade (if any)	Х	x
Packaged in a protective		
atmosphere	- -	-

POULTRY BUSINESS Frozen chicken mid-joint wings, class A, IQF 2 kg

Treatment (defrosted, frozen,		
deep-frozen, etc.)	X	X
Freezing date	X	X
Weigh declaration kg or g	X	X
Special storage and (or)	T.C	
conditions of use	Information printed on bag	X
"Best before (date)"	X	X
Production date	x	x
Identification mark	Information printed on bag	X
Batch number	x	x
Product code	-	-
The manufacturer's name, address and logo (if any)	Information printed on bag	x
Packer name and address (if any	-	-
Country of origin	X A – Lithuania, B – Latvia	-
Ingredients	-	-
Additional information (if any)	Information printed on bag – Halal	Halal
Product instructions for use (if any)	-	-
Nutritional value	-	-
EAN barcode	4770513126110	4770513126905
Label	SERVING SUGGESTION, SERVERNOSS GIBLAG / TALUGUIJEHOTIUS / SERVERNOSS GISLAG / DIEMPLE DE PRÉPARATION / SERVERNOSSCHLAG / TALUGUIJEHOTIUS / SERVERNOSS GISLAG / DIEMPLE DE PRÉPARATION / SERVERNOSSCHLAG / TALUGUIJEHOTIUS / SERVERNOSS GISLAG / DIEMPLE DE PRÉPARATION / SERVERNOSSCHLAG / TALUGUIJEHOTIUS / SERVERNOSSCHLAG / DIEMPLE DE CALLANVINGE, A-KLASS, STYCKFRYST (B) KYCKLING MELLANVINGE, A-KLASS, STYCKFRYST (B) KYCLINGEVINGER MID, KLASSE A, LESFROSSEN (D) BROILERIN SIIVET (MID), A-LUGKKA, IQF PAKASTETTU (B) CENTRE D'AILES DE POULET, CLASSE A, IQF CONGELÉ (B) HÄHNCHEN MITTELFLÜGEL, A-KLASSE, IQF GEFROREN (B) CENTRO DE ALA DE POLLO, CLASE A, CONGELADO POR IQF	Chicken mid-joint wings, class A, IQF frozen Kyckling mellamvinge, A-klass, styckfryst Kyckling mellamvinge, A-klass, styckfryst Kyllingevinger mid, klasse A, losfrossen Brollerin sitvet (mid), A-luokka, IQF pakastettu Centre d'alles de poulet, Classe A, IQF congelé Hähnchen Mittelfüigel, A-Klasse, IQF gefroren Centro de ala de pollo, Class A, congelado por IQF Net weight. Nettovike! Nettovagit. Nettopaino: Poids next. Peto Gewicht. Peso into: Storage temperanre: -18°C and below/ Lagringstemperatur - 18°C och minde. / Opbevaring: Dybfrossen. Opbevare av ved -18°C. / Sallyps - 18°C itu kiymemansks. / Temperature d'anoclage: à moins de -18°C. / Authewahrungstemperatur - 18°C und iniedigere Temperaturen. / Temperature de de almeraturation to - 18°C ym ma baja. Production date: / Tillverkningsdatum / Produktion ofte. / Tillverkningsdatum / Production often / Tillverkningsdatum / Production of the result of

Kyckling mellanv Kyllingevinger m Brollerin slivet (n Centre d'alles de Hähnchen Mitte	int wings, class A, IQF frozen nvinge, A-klass, styckfryst mid, klasse A, losfrossen (mid), A-luokka, IQF pakastettu de poulet, Classe A, IQF congelé telflügel, A-Klasse, IQF gefroren de pollo, Clase A, congelado por IQF
2 kg	4
06.11.2022	770
07.11.2022	, <u>5</u>
04.05,2024	* w
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6. SPECIFICATION COMPATIBILITY AND APPROVAL

	VENDOR		BUYER
Company name	VILNIAUS PAUKŠTYNAS AE	3	
Address	Gamyklos St. 27, Rudamina Vill	age, LT-13249, Vilnius	
	District, Lithuania		
Phone number	(+370 5) 268 7331, +370 650 10	136	
E-mail	vilniaus.paukstynas@kggroup.eu	1	
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		
1 ostilon	Department		
Signature	AMB-	9m	
Date	08-11-2022	. 9580	