

PRODUCT SPECIFICATION Nr. 339

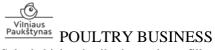
PR03-F16		
Version number 1.0		
Date of preparation	2022-06-08	

1. PRODUCT INFORMATION

	1.11	RODUCTINFOR	MATION		
1.1. Product name		Salted chicken frozen	Salted chicken broiler breast inner fillet (with added water), IQF frozen		
1.2. Weight, kg / weight caliber (if necessary)		2 kg	2 kg		
		1.3. Photograph			
	Product		Packed product		
	-		-		
1.4. Product ingredients		Chicken broile	r breast inner fillet 89%, water, salt.		
1.5. Storage, transportation	ons conditions	-18 °C or belo	W		
1.6. Shelf life	1.7. Shelf-life mini	imum delivery	1.8. Use after opening (if applicable)		
545 days	2/3 of shelf life		After opening the package and thawing use within 48 hours (0+4) °C, but not later than the date stated on the packaging.		
1.9 Origin	·	Meat origin: La	Meat origin: Latvia or Lithuania. Produced in Lithuania.		
1.10. Instruction for use (if applicable)		the baked producthawing.	Cook thoroughly before consumption. The internal temperature of the baked product must be at least +75°C. Do not refreeze after thawing.		
1.11 Appearance		With no visible foreign matter.	With no visible blood clots or bone residue. Free from any visible foreign matter.		
1.12 Allowable defects.					
Defects per 10 kg		Tolerance	Tolerance		
Bruises, bloodspots <12,	5mm	4%	4%		
Cutting Non-conformitie	S	4%	4%		
Bones <6mm		1%	1%		
Cartilage		1,5%	,		
1.13 Taste and flavour			Characteristic of frozen salted chicken broiler breast inner fillet. Free from foreign smell.		
1.14 Color		Natural color o	Natural color of chicken broiler breast inner fillet.		
1.15 Texture/ consistency		Firm.	Firm.		
1.16 Incision appearance		-			

2. FOOD SAFETY PARAMETERS

2.1. Microbiological risks factors				
Do not exceed regulations (EC) No. 2073/2005 with consolidated amendments the maximum permitted microbiological levels				
Microorganisms		Limit of contamination M		
Escherichia coli, ksv/g		≤500	≤5000	
Salmonella, 25 g		Absence in 25 g		
	2.2. Ph	ysical risks factors		
Not should be				
2.3. Chemical risks factors				
Pollutant concentrations do not exceed Regulations (EC) No. 1881/2006 and (EC) No. 839/2008 the maximum permitted levels				
2.4. Allergens				
Allergens in the product	Yes/No/Traces/	Allergens in the product	Yes/No/Traces	
Cereals containing gluten and their products	No	Crustaceans and products thereof	No	



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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	Molluscs and products thereof	No
- Pistachios	No	Lupine and products thereof	No
2.5 Genetically modified		No	•
organisms			
2.6 Ionization		No	

3. NUTRITION INFORMATION g / 100 g

Energy value 100 g, kJ	359	Carbohydrates, g	0,2
Energy value 100 g, kcal	86	of which sugars, g	0,1
Fat, g	1,0	Protein, g	19,2
of which saturated fatty acids	0,6	Salt, g	0,95

4. PRODUCT PACKAGING

4.1 Type of packaging	Polymer material bag			
4.2. Fix weight (if are)	2 kg			
4.3. Excipients	-			
	4.4 Primary pacl	kaging	4.5 Secondary packaging	
Type/ Tipas	Low density polyethylene	e film	Carton box	
Weight, g	23		586 ± 5%	
Length × width × height, mm	350x400x50		586x391x127	
Color (if need)	Colored		Branded	
Number of packages/units (if	-		5	
need)				
4.6 Tertiary packaging				
Type of pallet	t		EU	
Boxes per pallet		32		
Layers per pallet	ers per pallet		8	
Boxes per layer		4		
Length × width × height, mm		1200x800x1170		

5. PRODUCT LABELLING

	5.1 Label of package Mark "X"	5.2 Label of pallet Mark "X"
Product name	X	X
Product category/grade (if any)	-	-
Packaged in a protective atmosphere	-	-



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Treatment (defrosted, frozen, deep-frozen, etc.)	X	X	
Freezing date	-	-	
Weigh declaration kg or g	х	х	
Special storage and (or) conditions of use	х	х	
"Best before (date)"	х	х	
Production date	х	х	
Identification mark	х	х	
Batch number	-	-	
Product code	-	-	
The manufacturer's name, address and logo (if any)	х	х	
Packer name and address (if any)	-	-	
Country of origin	X	-	
Ingredients	X	-	
Additional information (if any	-	-	
Product instructions for use (if any)	X	-	
Nutritional value	X	-	
When product specification are combine with customer, need to insert product label.			

6. SPECIFICATION COMPATIBILITY AND APPROVAL

	VENDOR		BUYER
Company name	AB "Vilniaus paukštynas"	-	-
Address	Gamyklos street 27, Rudami	ina, Vilnius district, LT –	
Phone number	13249		
Fax	+37052687331		
E-mail	vilniaus.paukstynas@kggro	<u>up.eu</u>	
Specification prepared by			
Name Surname	Gabrielė Butnoriūtė		
Postinion	Standard technologist		
Phone number	+37063880778		
E-mail	G.Butnoriute@kggroup.eu		
Specification approved by:			
Name Surname	Rita Šidlauskaitė	Jekaterina Muzikė	
Phone number	+370 640 66238	+370 650 52035	
E-mail	r.sidlauskaite@kggroup.eu	j.muzike@kggroup.eu	
Position	Quality manager	Production technologist	
Signature	21	Am	
Date	2022.06.08	2022.06.08	