

### PRODUCT SPECIFICATION Nr. 340

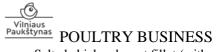
PR03-F16		
Version number 1.0		
Date of preparation	2022-06-08	

### 1. PRODUCT INFORMATION

		DUCT INFORMA	,	
1.1. Product name		Salted chicken broiler breast fillet (with added water), IQF frozen		
1.2. Weight, kg / weight caliber (if necessary)		2 kg	2 kg	
	1.3	3. Photograph		
Proc	luct		Packed product	
-			-	
1.4. Product ingredients		Chicken broiler bre	east fillet 89%, water, salt.	
1.5. Storage, transportations c	onditions	-18 °C or below		
1.6. Shelf life	1.7. Shelf-life minimu	ım delivery	1.8. Use after opening (if applicable)	
545 days	2/3 of shelf life	After opening the package and thawing within 48 hours (0+4) °C, but not la than the date stated on the packaging.		
1.9 Origin		Meat origin: Latvia	Meat origin: Latvia or Lithuania. Produced in Lithuania.	
1.10. Instruction for use (if applicable)		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 blood clots or bone residue. Free from any visible foreign matter.		
1.12 Allowable defects.		•		
Defects per 10 kg		Tolerance		
Bruises, bloodspots <12,5mm		4%		
Cutting Non-conformities		4%		
Bones <6mm		1%		
Cartilage		1,5%		
1.13 Taste and flavour		Characteristic of frozen salted chicken broiler breast fillet. Free from foreign smell.		
1.14 Color		Natural color of chicken broiler breast 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		m Limit of contamination M		
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Escherichia coli, cfu/g		≤500	≤5000	
Salmonella, 25 g		Absence in 25 g		
	2.2. Ph	ysical risks factors		
Not should be	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	No	Crustaceans and products thereof	No	
their products				
Milk and milk products	ilk products No Sesame seeds and products No			



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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

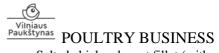
Energy value 100 g, kJ	375	Carbohydrates, g	0,2
Energy value 100 g, kcal	88	of which sugars, g	0,1
Fat, g	1,6	Protein, g	18,4
of which saturated fatty acids	0,5	Salt, g	0,95

#### 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 packaging 4.5 Secondary packaging			
Type/ Tipas	Low density polyethylene 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		EU		
Boxes per pallet			32	
Layers 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	-	-
Treatment (defrosted, frozen, deep-frozen, etc.)	X	X



Salted chicken breast fillet (with added water), IQF frozen

Freezing date	-	-	
Weigh declaration kg or g	X	X	
Special storage and (or) conditions of use	X	X	
"Best before (date)"	X	X	
Production date	X	X	
Identification mark	X	X	
Batch number	-	-	
Product code	-	-	
The manufacturer's name, address and logo (if any)	X	X	
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

	VEN	DOR	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	oup.eu	
Specification prepared by			
Name Surname	Gabrielė Butnoriūtė		
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E-mail	G.Butnoriute@kggroup.eu		
Specification approved by:	•		
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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	