

PRODUCT SPECIFICATION No. gam

PR03-F16		
Version number 1.0		
Date	2023-01-31	

1. PRODUCT INFORMATION

Boiled frozen chicken sausages				
1.1. Product name		Chicken franks		
1.2. Weight, kg / weight caliber (if	necessary)	0,340 kg		
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Product	1.3.	Посодгари	Packed product	
		CHICKE BOILED FROZEN Frozen/ Naturally some Kokta frysta kycklingkorv fryst Naturally some Saminase de pouelte boild Langels functionen for fam pur Bagenese, appropriement, y Salchichas de polle occidas Congolida/Namedra il natrad/Sir pol.	The Kycklingfranks Ites surpolées Item of the	
1.4. Product ingredients		potato starch, salt, SO preservatives E250, E	d poultry meat (74%), water, poultry skin, DY and psyllium fiber, SOY protein isolate, E262, stabilizer E450, flavor enhancer E621, E300, E301, dextrose, flavorings, spice	
1.5. Storage, transportations condit	ions	(-18)°C		
1.6. Shelf life	1.7. Shelf life minimun	n delivery	1.8. Use after opening (if applicable)	
548 days	2/3 shelf life Do not refreeze after thawing.		Do not refreeze after thawing.	
1.9. Instruction for use (if applicabl	e)	-		
1.10 Appearance		The frozen sausages surface is dry. White frost can be between sausages. Thawed sausages may be slightly wet, may change a little colour. Possible slight cut marks on surface of sausage.		
1.11 Taste and smell		Typical for chicken products, mild, juicy, pleasant.		
1.12 Color		Light red, smoky. Batch colour may vary slightly.		
1.13 Texture/ consistency		Finely chopped meat emulsion.		
1.14 Incision appearance		Light red homogenous emulsion.		
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2. FOOD SAFETY PARAMETERS

2.1. Microbiological risks factors			
Do not exceed regulations (EB) No. 1441/2007 and HN26:2006 the maximum permitted microbiological levels.			
Microorganisms	Application	Limit of contamination	
		m	M
Listeria monocytogenes, cfu/g	Applied to finished products before placing on the market	Absence in 25 g	
	Applied to finished products placed on the market during their shelf-life	100 ksv/g	
2.2. Physical risks factors			
Foreign substances in the product n	ot should be		

2.3. Chemical risks factors

Pollutant concentrations do not exceed the maximum $\,$ permitted levels in Regulations (EB) No. 1881/2006 and (EB) No. 839/2008 as last amended

2.4. Allergens			
Allergens in the product	Yes/No/Traces	Allergens in the product	Yes/No/Traces
Cereals containing gluten and their products	Traces	Crustaceans and products thereof	No
Milk and milk products	Traces	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	Yes
- Cashews	No	Celery and products thereof	Traces
- Pecans	No	Sulphur dioxide and sulphites	No
- Brazil nuts	No	Mustard and products thereof	Traces
- 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	952	Carbohydrates, g	3
Energetic value 100 g, kcal	230	Sugar, g	0,1
Fat, g	19	Protein, g	12
Saturated fatty acids, g	6	Salt, g	2
Trans fatty acids, g	-		

4. PRODUCT PACKAGING

4.1 Type of packaging	Vacuum packaging		
4.2. Fix weight (if are)	0,340 kg		
4.3. Excipients	PA/PE		
	4.4 Primary packaging	4.5 Secondary packaging	
Type	PA/PE	Carton box	
Weight, g	9	309	
Length × width × height, mm	140 x 120 x 40	579 x 382 x 103	
Color (if need)	Transparent and colored	White	
Number of packages/units (if	10 units	45 packages	
need)			

5. PRODUCT LABELLING

	5.1 Label of package
Product name	X
Product category/grade (if any)	-
Packaged in a protective atmosphere	-
Treatment (defrosted, frozen, deep-frozen, etc.)	X
Freezing date	-
Weigh declaration kg or g	g
Special storage and (or) conditions of use	X
"Best before (date)"	X
Production date	X
Identification mark	X
Batch number	-

Product code	-
The manufacturer's name, address and logo (if	X
any)	Λ
Packer name and address (if any	-
Country of origin	X
Ingredients	X
Additional information (if any)	X
Product instructions for use (if any)	X
Nutritional value	X

6. SPECIFICATION COMPATIBILITY AND APPROVAL

	VENDOR		BUYER
Company name Address Phone number Fax E-mail	AB "Vilniaus paukštynas" Gamyklos g. 27, Rudaminos k., LT-13249, Vilniaus raj., Lietuva +37052687331 +37052320044 vilniaus.paukstynas@kggroup.eu		
Name Surname Phone number E-mail Position	Žiedūna Mumgaudienė +370 698 05979 z.mumgaudiene@kggroup.eu Kokybės kontrolės tarnybos vadybininkė	Eglė Mačerinskienė +37069004248 e.macerinskiene@kggroup.eu Technologist	
Signature	Ju	Mengh	
Date	2023-01-31		