

1. PRODUCT INFORMATION

| 1.1. Product name | 2206042-05 Frozen chicken thigh meat with skin, A class, IQF | | | | |
|---|--|--|--|---------------------------|--|
| 1.2. Weight, kg / weight caliber (if necessary) | | 2 kg | | | |
| | 1.3 | B. Photograph | | | |
| Product | | | Packed product | | |
| | | <image/> | | | |
| 1.4. Product ingredients | | Chicken broiler thigh meat with skin | | | |
| 1.5. Storage, transportations condition | | Store, transport at -18°C and lower temperature | | | |
| 1.6. Shelf life | 1.7. Shelf life minimum | | .8. Use after opening (if a | | |
| 545 days | 2/3 of shelf life | | After opening the package and thawing use 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 applicable) | | Cook thoroughly before consumption | | | |
| 1.10 Appearance | | Thigh muscles with adipose tissue without bone with skin. The meat is clean, free from any visible foreign matters, dirt or blood. Without big contusions. Unsalted, no added water. It may be small and barely noticeable blood spots, gristle. Varying degrees of reddish –yellow colour | | | |
| 1.11 Taste and smell | | Smell must be typical for frozen poultry meat | | | |
| 1.12 Colour | | Colour must be typical for frozen poultry meat, yellow-rosy | | | |
| 1.13 Texture/ consistency | | Typical for frozen poultry meat, the muscles are firm | | | |
| 1.14 Incision appearance | | - | | | |
| | | Defects per 10 kg Bone >12 mm: | Specification, pieces | Tolerance, pieces 1 | |
| 1.15 Defect (if any) | | Cartilages 6-12 mm: | 1 | 2 | |
| | | Blood spots <10 mm: | 1 10 | 15 | |
| | | Bruising: | 10 | 15 | |
| | | Druising. | 10 | 13 | |

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 | | |



POULTRY BUSINESS

Frozen chicken thigh meat with skin, A class IQF, 2 kg

2.2. Physical risks factors

| | 2.2 | . Physical risks factors | |
|--|------------------------------------|--|----------------------------|
| Foreign substances in the product ne | ot should be | | |
| | 2.3. | Chemical risks factors | |
| Pollutant concentrations do not ex maximum permitted levels | ceed Regulations (E | C) No. 1881/2006 and (EC) No. 839/2008 | with latest amendments the |
| | | 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 |
| 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 | | 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 | 866 | Carbohydrates, g | <0,2 |
|-----------------------------|------|------------------|------|
| Energetic value 100 g, kcal | 207 | Sugar, g | <0,1 |
| Fat, g | 15,3 | Protein, g | 17,3 |
| Saturated fatty acids, g | 5,2 | Salt, g | 0,20 |

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 4 LDPE | Corrugated cardboard box | |
| Weight, g | 24 | 764 | |
| Length \times width \times height, mm | 350x400 | 582x387x120 | |
| Color (if need) | Colourfull | White | |
| Number of packages/units (if | - | 5 | |
| need) | | | |
| | EU; 4 boxes in layer, 8 layers, 32 boxes per pallet | | |

5. PRODUCT LABELLING

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



| atmosphere | | | |
|---|---|---|--|
| Treatment (defrosted, frozen, | X | x | |
| deep-frozen, etc.) | Α | A | |
| Freezing date | Х | Х | |
| Weigh declaration kg or g | Х | Х | |
| Special storage and (or) conditions of use | Information printed on bag | Х | |
| "Best before (date)" | Х | Х | |
| Production date | Х | X | |
| Identification mark | Information printed on bag | X | |
| Batch number | Х | X | |
| Product code | - | - | |
| The manufacturer's name, | To Competing a sinted and have | | |
| address and logo (if any) | Information printed on bag | X | |
| Packer name and address (if any | - | - | |
| Country of origin | Х | | |
| Country of origin | 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 | 4770513127575 | 4770513127582 | |
| Label | <complex-block> Image: Construction of the constend of the construction of the construction of the</complex-block> | Chicken thigh meat boneless with skin, class A, IQF frozen Kycklinglårfle med skind, A-klass, styckfryst Kylingelårkod uden ben og med skind, A klasse, løsfrossen Kanan reislihha, lutuon ja nahaton, A-luokka, irtopakastettu Vande de cuisse de poulet désossée avec peau, classe A, IQF congelé Håhnchenschenkel ohne knochen mit haut, A-klasse, IQF gefroren Carne de muslo de polo deshuesada y con piel, clase A, congelad por IQF Net weight:/ Netto/str/ Nettoanio:/ Starge temperature: - 18°C and below./ Lagringstemperatur: - 18°C och mindre/ Opbevaring: Opbevares ved - 18°C. / Såilytys - 18°C tai kylmenmäsku/ Température d stockage : à moins de - 18°C. / Aufbevalrungstemperatur: - 18°C ymits baja. Production date: / Tillverkningsdatum: / Produktionadag: / Valmistuspäivk: / Date de production: / Erzeugnadatum: / Produktionadag: / Valmistuspäivk: / Netho Gelos.2024 Batch number: / Lot no:/ Batchnummer:/ Eränunero:/ Numéro de lot/ Chargenpunmmer:/ Nümero del lote: Manufacturer./ Tillverkare:/ Producent:/ Valmistaja/ Producteur:/ Hersteller:/ Fabricante:/ AB., Vilniaus paukitynas*, Gamyklos g. 27, Rudamina, LT-13249 Vilniaus raj. Koclas: 2206042-05 09.02.2023 10,000 | |

6. SPECIFICATION COMPATIBILITY AND APPROVAL



| | VEN | VENDOR | |
|--------------|-----------------------------|-----------------------------------|--|
| Company name | VILNIAUS PAUKŠTYNAS | AB | |
| Address | Gamyklos St. 27, Rudamina | Village, LT-13249, Vilnius | |
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| Phone number | +370 640 74106 | +370 638 15886 | |
| E-mail | v.brukstiene@kggroup.eu | L.Jaramine@kggroup.eu | |
| Position | Quality manager | Technologist | |
| Signature | C. | An | |
| Date | 06-03-2023 | C | |