

1. PRODUCT INFORMATION

1.1. Product name 2226005-05 Frozen chicken broiler 2 joint wings, class A, IQF			lass A, IQF		
1.2. Weight, kg / weight calib	er (if necessary)	2 kg			
		.3. Photograph			
Product			Packed product		
		Tuended product			
1.4. Product ingredients	1.4. Product ingredients		Chicken broiler 2 joint wings		
1.5. Storage, transportations c	onditions	Store, transport at -18°C and lower temperature			
1.6. Shelf life	1.7. Shelf life minimu		.8. Use after opening (if applicable)		
545 days	2/3 of shelf life	with	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 app	licable)	Cook thoroughly before consumption			
1.10 Appearance		Two part wings have natural shape, without wing tip. Can't be any clots and bones breakage. Clean, without foreign matter, dirt. No extraneous odor, no noticeable bone fractures, large bruises. The main vessel of the wing can be filled with clotted blood. Wing tip are removed.			
1.11 Taste and odour		Smell must be typical for poultry meat			
1.12 Colour		Colour must be typical for poultry meat, yellow-rosy			
1.13 Texture/ consistency	1.13 Texture/ consistency		Typical for poultry meat		
1.14 Product's cut		Anatomical cut through joins			
1.15 Defects		Defects per 10 kg	Specification, pieces	Tolerance, pieces	
		Feathers < 10 mm	10	15	
		Feathers < 6 mm	20	25	
		Bruises <6mm	15	20	
		Bloodspots <10 mm:	25	30	
		Blood vessels, filled with	< 3 % off surface	< 5 % off surface	

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	
2.2. Physical risks factors		



POULTRY BUSINESS

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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/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	649	Carbohydrates, g	0,2
Energetic value 100 g, kcal	155	Sugar, g	<0,5
Fat, g	8,7	Protein, g	19,0
Saturated fatty acids, g	2,23	Salt, g	<0,2

4. PRODUCT PACKAGING

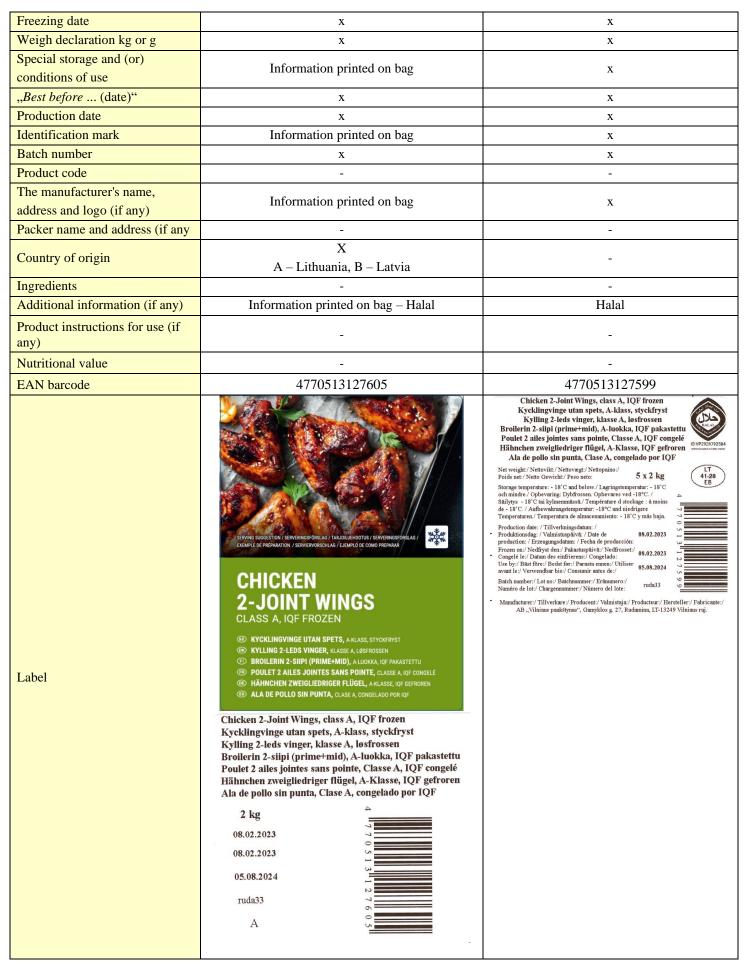
4.1 Type of packaging	Plastic bag	
4.2. Fix weight (if are)	2 kg	
4.3. Excipients	-	
	4.4 Primary packaging	4.5 Secondary packaging
Туре	Plastic bag	Corrugated cardboard box
Weight, g	24	764
Length \times width \times height, mm	350x400	582x387x120
Color (if need)	Colorful	White
Number of packages/units (if	-	5
need)		
Palletization	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, deep-frozen, etc.)	Х	Х



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





6. SPECIFICATION COMPATIBILITY AND APPROVAL

	VENDOR		BUYER
Company name	VILNIAUS PAUKŠTYNAS AE	}	
Address	Gamyklos St. 27, Rudamina Vill	age, LT-13249, Vilnius	
	District, Lithuania		
Phone number	(+370 5) 268 7331, +370 650 10136		
E-mail	vilniaus.paukstynas@kggroup.eu		
Name Surname	Viktorija Brukštienė	Lina Jaraminė	
Phone number	+370 640 83362	+37063815886	
E-mail	v.brukstiene@kggroup.eu	L.Jaramine@kggroup.eu	
Position	Quality manager	Technologist	
Signature	C.	Ans	
Date	06-03-2023	C	