

#### **1. PRODUCT INFORMATION**

1.1. Product name 2106004-05 Frozen chicken breast fillet chunks, class A, IQF			ss A, IQF		
1.2. Weight, kg / weight caliber (if	necessary)	2 kg			
	1	.3. Photograph			
Product			Packed product		
		<image/>			
1.4. Product ingredients		Chicken breast fillet chunks			
1.5. Storage, transportations conditions		Store, transport at -18°C and lower temperature			
1.6. Shelf life	1.7. Shelf life minimur		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 after than the date stated on the packaging. Do not refreeze after defrosting		
1.9. Instruction for use (if applicab	le)	Cook thoroughly prior to consumption			
1.10 Appearance		Free from any visible foreign matter, dirt or blood. In addition to major contusions. It may be small and barely noticeable blood stains. Breast fillet are with natural fat residue			
1.11 Taste and smell		Smell must be typical for frozen poultry meat			
1.12 Colour		Colour must be typical for poultry meat: yellow – rosy			
1.13 Texture/ consistency		Typical for frozen poultry meat			
1.14 Incision appearance		-			
1.15 Defect (if any)		Defects per 10 kg	Specification, pieces	Tolerance, pieces	
		Bone <12 mm:	0	2	
		Bone >12 mm:	0	1	
		Discilariate 2,10 mm	<10	15	
1.15 Defect (if any)		Bloodspots 3-10 mm:			
1.15 Defect (if any)		Bloodspots >10 mm: Bloodspots >10 mm:	2	5	
1.15 Defect (if any)		-	2 <1	5 2	

### 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

Frozen chicken breast fillet chunks, class A, IQF, 2 kg

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	420	Carbohydrates, g	0,2
Energetic value 100 g, kcal	99	Sugar, g	0,0
Fat, g	1,8	Protein, g	20,6
Saturated fatty acids, g	0,57	Salt, g	0,2

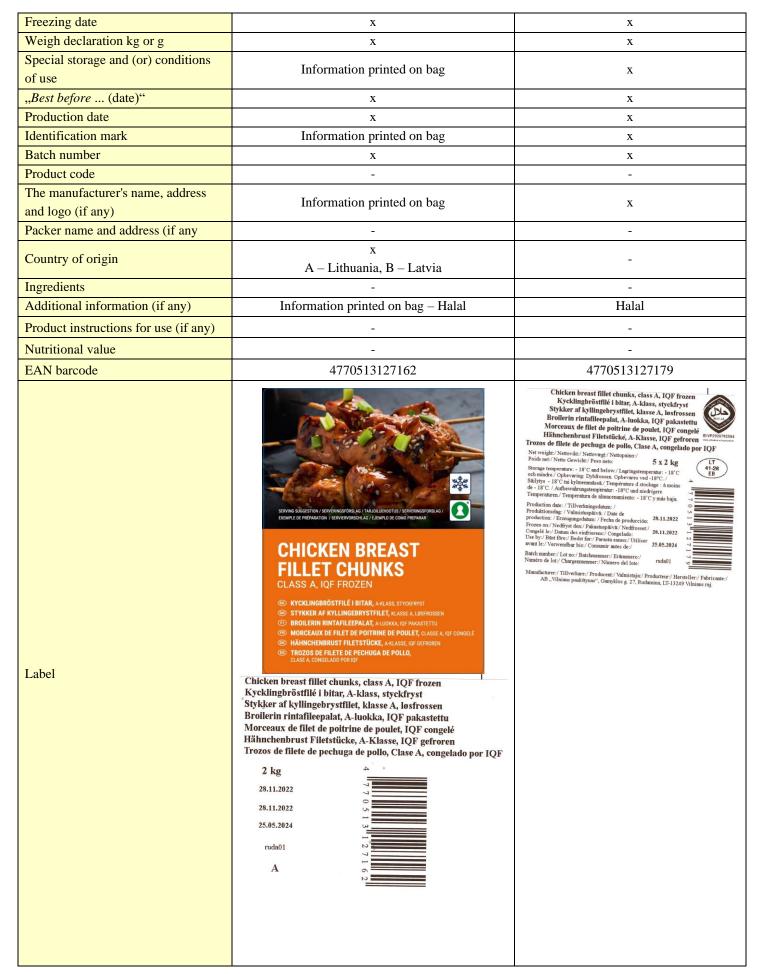
#### 4. PRODUCT PACKAGING

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	400x350	582x387x120
Colour (if need)	Colourful	Colourful
Number of packages/units (if	-	5
need)		
Palettization	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







# 6. SPECIFICATION COMPATIBILITY AND APPROVAL

	VENDOR		BUYER
Company name	VILNIAUS PAUKŠTYNAS AF	3	
Address	Gamyklos St. 27, Rudamina Vil	lage, 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	