

PRODUCT SPECIFICATION No. \$a405

| PR03-F16 | | | |
|--------------------|------------|--|--|
| Version number 1.0 | | | |
| Date | 2023 10 18 | | |

1. PRODUCT INFORMATION

| 1.1. Product name | | 2226014-01 Frozen chicken broiler 3-joint wings, A grade, IQF | | |
|---|-------------------------|--|------------------------------|-------------------|
| 1.2. Weight, kg / weight caliber (if n | necessary) | 2 kg | | |
| | 1. | .3. Photograph | | |
| Product | | | Packed product | |
| Troduct | | CHICKEN BAJONT WINS A JOHN WIN | | |
| 1.4. Product ingredients | | Chicken broiler 3 joint | wings | |
| 1.5. Storage, transportations condition | ons | -18°C | | |
| 1.6. Shelf life | 1.7. Shelf life minimun | | | |
| 545 days | 2/3 of shelf life | Do not refreeze after defrosting. | | |
| 1.9. Instruction for use (if applicable) | | Cook thoroughly prior to consumption. | | |
| 1.10 Appearance | | Clean, without foreign matter, dirt. No extraneous odor, no noticeable bone fractures, large bruises. Natural wing shapes. The main vessel of the wing strap and the middle part can be filled with clotted blood. On tip can be few small feathers. | | |
| 1.11 Taste and odour | | Characteristic of fresh f | rozen meat, free from foreig | n smell. |
| 1.12 Color | | Characteristic of frozen chicken meat, colour must be yellow – rosy. | | |
| 1.13 Texture/ consistency Characteristic of frozen chicken meat, the muscles | | are firm. | | |
| 1.14 Product's cut Characteristic of fresh frozen meat, free from foreign sm | | n smell. | | |
| | | Defects per 10 kg | Specification, pieces | Tolerance, pieces |
| | | Feathers < 10 mm: | 10 | 15 |
| 1.15 Defects | | Feathers < 6 mm: | 20 | 25 |
| | | Bruises <6mm: | 15 | 20 |
| | | Bloodspots <10 mm: | 25 | 30 |
| | | Blood vessels, filled wit | th < 3 % off surface | < 5 % off surface |
| | | | | |

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 Limit of contamination | | | |
| Salmonella, 25 g Absence in 25 g | | | |
| 2.2. Physical risks factors | | | |
| Not should be. | | | |
| 2.3. Chemical risks factors | | | |
| Pollutant concentrations do not exceed Regulations (EU) 2023/915 and (EC) No. 839/2008 the maximum permitted levels. | | | |

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| 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 | | 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 | 770 | Carbohydrates, g | <0,5 |
|-----------------------------|-----|------------------|------|
| Energetic value 100 g, kcal | 184 | Sugar, g | <0,5 |
| Fat, g | 13 | Protein, g | 17 |
| Saturated fatty acids, g | 4,7 | Salt, g | 0,20 |

4. PRODUCT PACKAGING

| 4.1 Type of packaging | Polyethylene bag | | |
|------------------------------|---|--------------------------|--|
| 4.2. Fix weight (if are) | 2 kg. | | |
| 4.3. Excipients | - | | |
| | 4.4 Primary packaging | 4.5 Secondary packaging | |
| Туре | Polyethylene bag | Corrugated cardboard box | |
| Weight, g | 24 | 764 | |
| Length × width × height, mm | 350x400 | 582x387x120 | |
| Color (if need) | Colourful | White/blue | |
| Number of packages/units (if | - | 5 | |
| need) | | | |
| Palletization | Euro pallet; 4 boxes in layer, 13 layers in pallet, total 52 boxes. | | |

5. PRODUCT LABELLING

| | 5.1 Label of package | 5.2 Label of pallet |
|--|----------------------|---------------------|
| Product name | Х | X |
| Product category/grade (if any) | Х | X |
| Packaged in a protective atmosphere | - | - |
| Treatment (defrosted, frozen, deep-frozen, etc.) | Х | X |
| Freezing date | X | X |
| Weigh declaration kg or g | х | X |
| Special storage and (or) conditions of use | x | x |
| "Use by (date)" | X | X |



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| Production date | Х | X |
|--|---------------|---------------|
| Identification mark | х | X |
| Batch number | - | - |
| Product code | - | X |
| The manufacturer's name, address and logo (if any) | - | x |
| Packer name and address (if any | - | - |
| Country of origin | X | x |
| Ingredients | - | - |
| Additional information (if any) | х | X |
| Product instructions for use (if any) | - | - |
| Nutritional value | - | - |
| EAN barcode | 4770513128961 | 4770513128978 |
| | Front label: | |



Thermal transfer on the back of the bag:

Chicken 3-joint wings, A grade, IQF frozen
Hela kyckling vingar, A-klass, styckfryst
Kyllingevinger 3-leds, klasse A, losfrossen
Kokonaiset kanna sitet, A-luokka, IQF pakastettu
Ailes de poulet 3 phalanges, Classe A, IQF congelé
Hähnchen 3-Gelenk-Flügel, A-Klasse, IQF gefroren
Allins de pollo de 3 articulaciones, Clase A, congelado por IQF
2 kg

<Empty>
13.10.2023
09.04.2025

4 770513 128961

Full bag:



Chicken 3-joint wings, A grade, IQF frozen Hela kyckling vingar, A-klass, styckfryst Kyllingevinger 3-leds, klasse A, losfrossen Kokonaiset kanan siivet, A-luokka, IQF pakastettu Ailes de poulet 3 phalanges, Classe A, IQF congelé Hähnchen 3-Gelenk-Flügel, A-Klasse, IQF gefroren Alitas de nollo de 3 articulaciones. Class A. congelado

Alitas de pollo de 3 articulaciones, Clase A, congelado por IQF
Net weight: Nettovikt:/ Nettovagt:/ Natropaino:/
Poids net:/ Netto Gewicht:/ Peso neto:

5 x 2 kg

Potos set: / Netto General: Peso neto:

Stronge temperature: - 18°C and below./ Lagringstemperatur: - 18°C
och mindra. / Opbevaring: Dythossen. Opbevares ved -18°C. / Sälitys: - 18°C tai kylmermässä. / Temperature d stockage: a moins
de - 18°C. / Neubewahrungstemperatur: -18°C und niedigere
Temperaturen./ Temperatura de almacenamiento: - 18°C y mås baja.

Production date: / Till'verkningsdatum: /
Produktionsdag: / Valmistuspäiviz: / Date de
production: / Erzeugungsdatum: / Fecha de producción:
Prozen on: / Nedfyst den: / Palasstuspäiviz: / Nedfyssest: /
Congelé lez: / Datum des einfilerens: / Congeládo:
Use by: / Bast forz: / Pasta te nenen: / Utiliser
avant le: / Verwendbar bis: / Consumir antes de./

99.04.2025

tch number:/ Lot no:/ Batchnummer:/ Erānumero:/

Manufacturer:/ Tillverkare:/ Producent:/ Valmistaja:/ Producteur:/ Hersteller:/ Fabricante: AB "Vilniaus paukštynas", Lithuania, Vilniaus raj., Rudaminos km., Gamydos g. 27.

Kodas: 2226014-01

13.10.2023

10,000



196923554

Label

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Frozen chicken broiler 3-joint wings, A grade, IQF

6. SPECIFICATION COMPATIBILITY AND APPROVAL

| | VENDOR | | BUYER |
|--------------|-----------------------------|--------------------------------|-------|
| Company name | AB "Vilniaus paukštynas" | | |
| Address | Gamyklos str. 27, Rudamina | Village,,, LT13249, Vilnius | |
| | distr., Lithuania | | |
| Phone number | 00 37052687331 | 00 37052687331 | |
| E-mail | vilniaus.paukstynas@kggroup | vilniaus.paukstynas@kggroup.eu | |
| Name Surname | Viktorija Brukštienė | Reda Kupriūnienė | |
| Phone number | +37064074106 | +37063815886 | |
| E-mail | v.brukstiene@kggroup.eu | r.kupriuniene@kggroup.eu | |
| Position | Quality Manager | Technologist | |
| Signature | V. | R. Theym | |
| Date | 13-10-2023 | | |