

HACCP SYSTEM DOCUMENTATION				
	RAW SKINLESS CHICKEN TIGHT MEAT		INDEX: F-01/KP/09 Version: I	
	PRODUCT SPECIFICATION Number 096/UR/13			
Raw skinless chicken tight meat				
Appearance	Skinless and boneless chicken tight meat. No endogenous and exogenous foreign bodies such as bones, cartilage, tendon, wood or plastic.			
Structure and texture	Firm and tender before freezing. Hard after freezing.			
Colour	Characteristic for chicken tight meat, pale- pink to pink with pale-red tint.			
Smell/Taste	Characteristic for poultry meat, no odours or unacceptable taste such as metallic, mouldy.			
Packing	Product of 5kg ± 200g packed in the PA/PE permitted in food contact foil, vacuum packing; two package in one carton. Number of the cartons per pallet-according to order			
Order unit	kg or t	Quantity of individual package in bulk packaging	as required	
Quantity of order [kg]	according to the client requirements	Quantity of bulk packaging on a pallet	-	
Microbiological criteria	- Salmonella absence in 25g (according to COMMISSION REGULATION (EU) No 1086/2011 of 27 October 2011 amending Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council and Annex I to Commission Regulation (EC) No 2073/2005 as regards salmonella in fresh poultry meat)			
Nutritional value (according to laboratory tests or literature data) according to REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 as required				
Storage temperature [°C]	Below +4°C	Shelf life	One year	
Labels	Top	As example	Bottom	
Allergens	Product does not contain allergens mentioned by REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 Annex II			
Additional informations	Eat after heat treatment Country of origin: POLAND DO NOT REFREEZE			
PKWiU	10.12.20.0	VAT RATE	5%	