
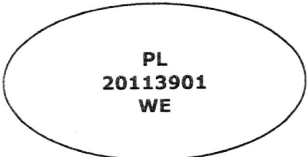


HACCP SYSTEM DOCUMENTATION				
	<b>RAW SKINLESS CHICKEN TIGHT MEAT</b>		INDEX: F-01/KP/09 Version: I	
	<b>PRODUCT SECIFICATION</b> Number 096/UR/13			
<b>Raw skinless chicken tight meat</b>				
<b>Appearance</b>	Skinless and boneless chicken tight meat. No endogenous and exogenous foreign bodies such as bones, cartilage, tendon, wood or plastic.			
<b>Structure and texture</b>	Firm and tender before freezing. Hard after freezing.			
<b>Colour</b>	Characteristic for chicken tight meat, pale- pink to pink with pale-red tint.			
<b>Smell/Taste</b>	Characteristic for poultry meat, no odours or unacceptable taste such as metallic, mouldy.			
<b>Packing</b>	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			
<b>Order unit</b>	kg or t	<b>Quantity of individual package in bulk packaging</b>		as required
<b>Quantity of order [kg]</b>	according to the client requirements	<b>Quantity of bulk packaging on a pallet</b>		-
<b>Microbiological criteria</b>	<b>- <i>Salmonella</i> absence in 25g</b> (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)			
<b>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</b>				
<b>Storage temperature [°C]</b>	Below +4°C		<b>Shelf life</b>	One year
<b>Labels</b>	<b>Top</b>	As example	<b>Bottom</b>	-
<b>Allergens</b>	<b>Product does not contain allergens</b> 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			
<b>Additional informations</b>	Eat after heat treatment Country of origin: POLAND DO NOT REFREEZE			
<b>PKWiU</b>	10.12.20.0		<b>VAT RATE</b>	5%