



F-02-02 Product Specification

Form revision: 0

The form is valid from: 18.04.2022

Frozen chicken inner fillet (packed in poly bag 2,5 kg, TM "Qualiko", EU)

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1. Product name and identification attributes

Product code  
8045

Trade mark  
Qualiko

Frozen chicken inner fillet (packed in poly bag 2,5 kg, TM "Qualiko", EU)

2. Legislation requirements for product safety

Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;  
 Regulation (EC) №1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs. Commission Regulation (EU) No 1259/2011 of 2 December 2011 amending Regulation (EC) No 1881/2006 as regards maximum levels for dioxins, dioxin-like PCBs and non dioxin-like PCBs in foodstuffs;  
 Regulation (EC) No 543/2008 of 16 June 2008 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 as regards the marketing standards for poultrymeat;  
 Regulation (EC) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL on the provision of food information to consumers;  
 DIRECTIVE 2011/91/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL on indications or marks identifying the lot to which a foodstuff belongs;  
 Meat Industry Guide. Chapter 13 Microbiological Criteria.

3. Product description

Deep breast muscle separated from big breast muscle - breast fillet after separating from the breast bone. Colour is from cream to light pink.



**Allowed:**

- some damages, bruises and spots;



small light blood spots	<10 mm	50 pcs / 100 kg
big light blood spots	>10 mm	30 pcs / 100 kg
small dark blood spots	<20 mm	40 pcs / 100 kg
big dark blood spots	>20 mm	20 pcs / 100 kg

- residue of cartilage tissue and bones according to the fixed level;

small cartilages	<5 mm	10 pcs / 100 kg
big cartilages	5-12 mm	6 pcs / 100 kg
critical cartilages	>12 mm	2 pcs / 100 kg
small bones	<7 mm	8 pcs / 100 kg
big bones	>7 mm	2 pcs / 100 kg

- absence of clear shape of tear and minor damages;



- insignificant and minor traces of frost burns on frozen meat;
- presence of pieces of fillet that have merged with each other during freezing, but not more than 10% of the batch.

**Not allowed:**

- residues of cartilage tissue, bones more than allowable level;



- significant bruises and blood spots;



- residue of tip tendon;



- significant violations of the fillet structure.



Mass fraction of poultry meat with unacceptable deviations may not exceed 2,5% of the batch.

Weight of one piece, g*	-
Freezing type*	Individual quick freezing (IQF).
Metal detector control*	Yes
Presence of bones control*	No

\* if necessary

<b>4. Organoleptic attributes</b>	
Colour and Odour	Typical for fresh benign meat. Without foreign odour.
Texture	Typical for benign raw material, elastic muscles.

Surface

Typical for poultry meat in frozen condition.

## 5. Product photo



## 6. Ingredients\*\*

## List of ingredients for product labeling

Chicken-broiler inner fillet

\*\*Origin of ingredients is indicated in a specification of raw materials and materials.

## 7. Product characteristics

Criteria	Unit of measurement	Value
<b>Physical and chemical characteristics</b>		
Product core temperature, not exceeding	°C	minus 18
Technological water (chemical test), not more	-	3,4
<b>The content of nitrosamines, not more</b>		
Sum of NDMA and NDEA	mg/kg	0,002
<b>The content of mycotoxins, not more</b>		
Aflatoxin B1	mg/kg	0,005
<b>The content of toxic elements, not more</b>		
Lead	mg/kg	0,1
Cadmium	mg/kg	0,05
Arsenic	mg/kg	0,1
Mercury	mg/kg	0,03
<b>The content of radionuclides, not more</b>		
Cs-137	Bq/kg	200,0
Sr-90	Bq/kg	20,0
<b>The content of pesticides, not more</b>		
HCCH (alfa-, beta-, gamma-isomers)	mg/kg	0,01
DDT and its metabolites	mg/kg	0,1
<b>The content of antibiotics, not more</b>		
Tetracycline group/Tetracycline	unit/g	Not accepted
Zyncbacitracin	unit/g	Not accepted
Chloramphenicol	unit/g	Not accepted
<b>Microbiological characteristics***</b>		

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Salmonella typhimurium and Salmonella enteritidis

-

n=5, c=0, not detected  
in 25,0 g

\*\*\* Microbiological characteristics are standardized in accordance with the regulations in force in the country of destination.

**8. Nutrition declaration per 100 g**

Energy value, kcal (kJ)	-
Fat, g	-
of which	
saturates, g *	-
Carbohydrate, g	-
of which	
sugars, g *	-
Protein, g	-
Salt, g*	-

\* if necessary

**9. Allergen information**

<i>Presence in product as an ingredient or possible cross-contamination with:</i>	<i>As an ingredient Yes/No</i>	<i>Possible cross-contamination Yes/No</i>
Cereals containing gluten and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	No
Milk and products thereof (including lactose)	No	No
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide, sulphites at concentrations of more than 10 mg/kg	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

**10. Storage conditions and shelf life**

Storage at temperature, not exceeding, °C	minus 18
Shipping temperature, not exceeding, °C	minus 18
Shelf life, no more than	24 months

**11. Instructions on handling, preparation and use of the product**

Defrost and subject to complete heat treatment.

**12. Packing**

<i>Article</i>	<i>Type of packaging</i>	<i>Number of packages/boxes</i>	<i>Net weight, kg</i>	<i>Gross weight, kg</i>	<i>Size (LxWxH), mm</i>	<i>Material</i>	<i>Colour</i>
8045	Primary	-	2,500 - 0,038	2,520 ± 0,005	360x390	Polyethylene	Transparent
	Secondary	4	10,000 - 0,150	10,800 ± 0,100	580x390x 110	Corrugated coloured	Coloured, branded
	Tertiary (according to the order)	-	-	-	1200x800	Wood / polyethylene	Light-brown / transparent

**13. Labelling**

Marking is applied in the state language of Ukraine, in case of export - language which is due in the agreement (contract) for supply of products. Putting additional information that does not contradict the legislation of Ukraine is allowed.

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<i>Required information</i>	<i>Individual</i>	<i>Secondary</i>	<i>Tertiary</i>
Product name	X	X	-
Net weight	X	X	-
Name, address and telephone number of the producer and address of its production facilities	X	X	-
Name, address and telephone number of the company which performs the functions for a claim acceptance from the consumers	-	-	-
Country of origin	X	X	-
List of ingredients in descending order	-	-	-
Information about durability:			
- Date of slaughter and/or production	-	-	-
- Date of freezing	-	-	-
- Date of production and freezing	X	X	-
- Production and packaging date	-	-	-
- «Best before» date	X	X	-
- Shelf life	-	-	-
Batch number	X	X	-
Packager	-	-	-
Storage conditions	X	X	-
Recommendations for consumption	X	X	-
Nutrition declaration per 100 g	-	-	-
Bar code	X	X	-
Sign of Halal certification	X	X	-

**14. Transportation conditions**

Transportation in isothermal vehicles, ensuring the preservation of product quality in accordance with the rules and norms for the transportation of perishable goods, operating on this type of transport.

**15. Methods of distribution**

Wholesale and/or retail.

**16. Intended use/expected handling**

Eat after complete heat treatment subject to storage conditions, shelf life and integrity of the package.

**17. Any unintended but reasonably expected use or improper handling and dangerous consequences thereof**

Once defrosted do not refreeze or store. Not intended for consumption in raw state.

**18. Potential customers**

All segments of the population.

**19. Limits of the consumption of the product, including specific (sensitive) consumer groups**

None.

Developed by

Name,Surname

Signature

Date

**PrJSC "Myronovskaya Pticefabrika"**

Head of Technology Department

Oleksandr Berezhnyy

12.01.2023

**Branch "Pererobniy Kompleks" of Limited Liability Company "Vinnytska Ptahofabryka"**Leading technologist for production and processing  
livestock products

Olga Chernega

12.01.2023

