
	<i>PrJSC "MHP"</i>	
	F-02-02 Product Specification	Form revision: 0
	Frozen Chicken Popcorn "Southern Fried" IQF (poly bag, corrugated box, TM "Qualiko", UK)	The form is valid from: 18.04.2022
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<i>1. Product name and identification attributes</i>	<i>Product code</i>	<i>Trade mark</i>
Frozen Chicken Popcorn "Southern Fried" IQF (poly bag 1 kg, corrugated box 10 kg, TM "Qualiko", UK)	12458	<i>Qualiko</i>
Frozen Chicken Popcorn "Southern Fried" IQF (poly bag 5 kg, corrugated box 10 kg, TM "Qualiko", UK)	12493	<i>Qualiko</i>

<i>2. Legislation requirements for product safety</i>
Meat Industry Guide. Chapter 13 Microbiological Criteria.

<i>3. Product description</i>
<p>Products are formed from outlet mass and brought to culinary readiness, arbitrary spherical shape. The surface is covered with breading, without cracks, without torn and broken edges. It is allowed to change the shape of the product depending on the shape of the equipment and the presence of prints on the surface of the product according to the used equipment. Breading chips are allowed on the surface in amount not exceeding 5% by weight of the product. Slight breading (decoration) lag and product deformation are allowed.</p>


Weight of one piece, g*	7,5 ± 1,0
Freezing type*	Individual quick freezing (IQF).

* if necessary

<i>4. Organoleptic attributes</i>	
Colour and Odour	Typical for this product with the used breading, with spices according to the recipe, without foreign odour.
Texture	Tender, juicy.
Surface	A homogeneous mass with visible inclusions of used raw materials. Spices inclusions are allowed according to the recipe.

<i>5. Product photo</i>


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6. Ingredients**
List of ingredients for product labeling

Chicken-broiler fillet 64%, breading (flour: **wheat**, corn; water, oil: sunflower refined, rapeseed; starch: **wheat, wheat** modified; **wheat** gluten, salt, **wey** powder, yeast, dextrose, spices: black pepper, white pepper; turmeric extract, dry **milk**, raising agents: sodium pyrophosphate, sodium carbonate, ammonium carbonate), water, potato starch, salt, **wheat** fiber, dextrose, natural flavouring - chicken, allspice extract, ginger, flavor enhancer monosodium glutamate, stabilizer sodium pyrophosphate, antioxidant sodium iso-ascorbinate.

May contain small amounts of mustard, celery, egg and soy products.

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

7. Product characteristics

Criteria	Unit of measurement	Value
Physical and chemical characteristics		
Product core temperature, not exceeding	°C	minus 18
Mass fraction of salt, not more than	%	2,0
Phosphates, not more	mg/kg	5000
Sodium glutamate, not more	mg/kg	10000
The content of nitrosamines, not more		
Sum NDMA and NDEA	mg/kg	0,002
The content of mycotoxins, not more		
Aflatoxin B1	mg/kg	0,005
The content of toxic elements, not more		
Lead	mg/kg	0,5
Cadmium	mg/kg	0,05
Arsenic	mg/kg	0,1
Mercury	mg/kg	0,03
The content of radionuclides, not more		
Cs-137	Bq/kg	200,0
Sr-90	Bq/kg	20,0
The content of pesticides, not more		
HCCH (alfa-, beta-, gamma-isomers)	mg/kg	0,1
DDT and its metabolites	mg/kg	0,1
The content of antibiotics, not more		
Tetracycline group/Tetracycline	unit/g	Not accepted
Zincbacitracin	unit/g	Not accepted
Chloramphenicol	unit/g	Not accepted
Microbiological characteristics***		
Salmonella spp.	-	n=5, c=0 m=M= not detected in 25,0 g
L. monocytogenes	CFU/g	n=5, c=0 m=M=100

*** 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)	271 (1132)
Fat, g	16,3
of which	
saturates, g *	3,1
Carbohydrate, g	20,2
of which	
sugars, g *	1,3
Protein, g	10,9
Salt, g*	0,9

* if necessary

9. Allergen information

Presence in product as an ingredient or possible cross-contamination with:	As an ingredient Yes/No	Possible cross-contamination Yes/No
Cereals containing gluten and products thereof	Yes	No

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Crustaceans and products thereof	No	No
Eggs and products thereof	No	Yes
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	Yes
Milk and products thereof (including lactose)	Yes	No
Nuts and products thereof	No	No
Celery and products thereof	No	Yes
Mustard and products thereof	No	Yes
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 temperatures, 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

Defrosting	Product does not require previous defrosting.
On pan	Put the product on a pan with heated oil and warm over medium heat for at least 2 min, turning occasionally until the product becomes golden-brown.
In oven	Preheat the oven to 180 °C. Put the product on a baking sheet covered with baking paper, heat in the oven at 180 °C for at least 5 min, turning occasionally until the product becomes golden-brown.
In fryer	Put the product in a fryer (preheated to 180 °C). Cook for 40-60 sec until the product becomes golden-brown.
Air Fryer	Set temperature at 200°C and cook for 3-5 minutes. Shake half way through the cooking time.

*Heating time may vary as kitchen appliances have different technical characteristics.***12. Packing**

Article	Type of packaging	Number of packages/boxes	Net weight, kg	Gross weight, kg	Size (LxWxH), mm	Material	Colour
12458	Primary		1,0 ± 0,015	1,012 ± 0,015	240x260x40	Polyethylene	Transparent, branded
	Secondary	10	10,0 ± 0,15	10,78 ± 0,15	579x388x110	Corrugated box	Brown/colored, branded
	Tertiary	560/56	560 ± 8,4	618,68 ± 8,4	1200x800x1690	Wood	-
12493	Primary		5,0 ± 0,075	5,030 ± 0,075	400x360x60	Polyethylene	Transparent, branded
	Secondary	2	10,0 ± 0,15	10,71 ± 0,15	579x388x110	Corrugated box	Brown/colored, branded
	Tertiary	112/56	560 ± 8,4	614,76 ± 8,4	1200x800x1690	Wood	-

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.

Required information	Individual	Secondary	Tertiary
Product name	x	x	-
Net weight	x	x	-
Name, address and telephone number of the producer and address of its production facilities	x	x	-

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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	X	-	-
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	-	-
Nutrition declaration per 100 g	X	-	-
Bar code	X	X	-
Sign of Halal certification	X	X	-

14. Transportation conditions

Transportation in isothermal vehicles, ensuring the preservation of 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

Operation according to labeling information.

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

Once defrosted do not refreeze or store.

18. Potential customers

All segments of the population.

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

Allergen-sensitive individuals.

Developed by

Name, Surname

Signature

Date

"Myronivskiy Meat -processing Plant "Legko", Separate Division of PJSC Myronivskiy Plant of Manufacturing Feed and Groats"

Technologist

Natalia Kobernyk

09.12.2023

Approved by

Name, Surname

Signature

Date

Head of Culinary Product Development and Promotion Department

Inna Chernyavska

09.12.2023

