



F-02-02 Product Specification

Form revision: 1

The form is valid from: 19.01.2024

Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag 2,5 kg)

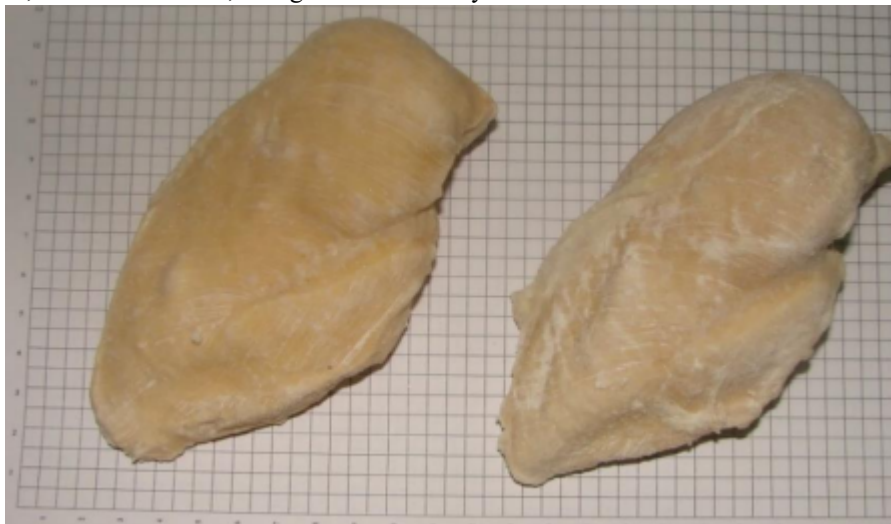
Page 1 of 5

1. Product name and identification attributes	Product code	Trade mark
Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag 2,5 kg)	8073	Qualiko

2. Legislation requirements for product safety
Meat Industry Guide. Chapter 13 Microbiological Criteria.

3. Product description

Half of chicken fillet, treated with brine, brought to the culinary readiness and frozen.



**Allowed:**

- Feathers - absent;
- Trimming - absent;
- Visible fat - ≤5%;
- Bones - 4 pc per 100 kg < 7 mm,  
1 pc per 100 kg > 7 mm;
- Cartilage - 5 pc per 100 kg < 5 mm,  
3 pc per 100 kg > 5-12 mm,  
1 pc per 100 kg > 12 mm;
- Light blood spots - 6 pc per 10 kg ≤ 10 mm,  
4 pc per 10 kg > 10 mm;
- Dark blood spots (hematomas, abrasions) - 4 pc per 10 kg ≤ 20 mm,  
2 pc per 10 kg > 20 mm.

Freezing type*	Individual quick freezing (IQF)
Weight of one piece, g*	uncalibrated

\* if necessary

4. Organoleptic attributes

Surface	Typical for prepared steamed chicken fillet.
Texture	Tender, juicy.
Colour and Odour	Typical for this product in ready to eat condition with aroma and flavour of components and spices used in accordance with the formulation, without foreign flavour and odour.

**F-02-02 Product Specification**

Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag 2,5 kg)

Form revision: 1

The form is valid from: 19.01.2024

Page 2 of 5

**5. Product photo**

**6. Ingredients\*\***
**List of ingredients for product labeling**

Chicken-broiler breast fillet without inner fillet 85 %, water, pea flour, salt, stabiliser: sodium pyrophosphate, antioxidant: sodium erythorbate.

**ALLERGY ADVISE: may contain cereals containing gluten, mustard, celery, eggs, milk, soybeans.**

\*\*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
Mass fraction of salt, not more than	%	2,0
Phosphates, not more	mg/kg	5000
<b>The content of nitrosamines, not more</b>		
Sum 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	0,5
Cadmium	mg/kg	0,05
Arsenic	mg/kg	0,1
Mercury	mg/kg	0,03
<b>The content of polycyclic aromatic hydrocarbons, not more</b>		
Benzopyrene	mg/kg	0,002
<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	0,1
DDT and its metabolites	mg/kg	0,1
<b>The content of antibiotics, not more</b>		
Zincbacitracin	unit/g	Not accepted
Tetracycline group/Tetracycline	unit/g	Not accepted
Chloramphenicol	unit/g	Not accepted
<b>Microbiological characteristics***</b>		
L.monocytogenes	CFU/g	n=5, c=0 m=M=100
Salmonella spp.	-	n=5, c=0 m=M= 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)	96 (406)
Fat, g	1,2

<b>F-02-02 Product Specification</b>		<i>Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag 2,5 kg)</i>	
Form revision: 1	The form is valid from: 19.01.2024	Page 3 of 5	

of which	
saturates, g *	0,4
Carbohydrate, g	0
of which	
sugars, g *	0
Protein, g	21
Salt, g*	0,71

\* if necessary

<b>9. Allergen information</b>		
<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	Yes
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)	No	Yes
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

<b>10. Storage conditions and shelf life</b>	
Shelf life, no more than	18 months
Shipping temperature, °C	minus 18
Storage at temperatures, °C	minus 18

<b>11. Instructions on handling, preparation and use of the product</b>	
Defrosting	Product does require defrosting.
Pan	Put the product in a pan with heated oil, close the lid and warm over medium heat for at least 10 minutes, turning occasionally.
Oven	Preheat the oven to 180 °C. Put the product on a greased baking sheet, heat in the oven at 180 °C for at least 10 min, turning once in the middle of cooking.
Grill or barbecue	Preheat the grill or barbecue. Put the product on the grill and heat for at least 10 min, turning occasionally.
<i>Heating time may vary as kitchen appliances have different technical characteristics.</i>	

<b>12. Packing</b>							
<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>
8073	Primary	-	2,500 ± 0,0375	2,520 ± 0,0375	360x385x80	Polyethylene	Blue
	Secondary	4	10 ± 0,150	10,73± 0,150	579x388x 10	Corrugated box	Colored, branded
	Tertiary (according to the order)	300/75/15	750 ± 11,25	824,75± 11,25	1200x1000x 1665	Wood	-

<b>13. Labelling</b>			
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.			
<i>Required information</i>	<i>Individual</i>	<i>Secondary</i>	<i>Tertiary</i>

<b>F-02-02 Product Specification</b>		<i>Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag 2,5 kg)</i>	
Form revision: 1	The form is valid from: 19.01.2024	Page 4 of 5	

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**  
 Operate according to the information on the label.


**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**  
 Sensitive persons to allergens.

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

	Name,Surname	Signature	Date
--	--------------	-----------	------

Technologist	Natalia Kobernyk		17.10.2024
--------------	------------------	---	------------

Approved by	Name, Surname	Signature	Date
Head of Culinary Product Development and Promotion Department	Inna Chernyavska		17.10.2024

On behalf of:

Name of the Company	Position	Name, Surname	Signature	Date
---------------------	----------	---------------	-----------	------


**F-02-02 Product Specification***Steam cooked chicken breast uncalibrated, frozen (weighed, transparent bag  
2,5 kg)*

Form revision: 1

The form is valid from: 19.01.2024

Page 5 of 5
