



F-02-02 Product Specification

Form revision: 1

The form is valid from: 19.01.2024

Frozen Tempura Chicken Nuggets IQF (poly bag 1 kg, corrugated box 10 kg, TM "Qualiko")

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1. Product name and identification attributes	Product code	Trade mark
Frozen Tempura Chicken Nuggets IQF (poly bag 1 kg, corrugated box 10 kg, TM "Qualiko")	12124	Qualiko

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

3. Product description

Products are formed from cutlet mass and brought to culinary readiness of volumetric shaped-flat or shaped-flattened or other shape. The surface is covered with liquid breading according to the recipe.



Allowed:

- shape change of the product depending on the form of the equipment and the presence of prints on the surface of products according to the used equipment;
- minor damage, peeling of the breading, chips up to 0,5 cm in the amount of no more than 5 % of the weight of 1 box of the finished product;
- significant breading damage from 0,5 cm to 1,5 cm in the amount of no more than 2 % to the weight of 1 box of the finished product;
- sticky products in the amount of no more than 2% to the mass of 1 box of the finished product.

Weight of one piece, g*	22,0 ± 2,0
Freezing type*	Individual quick freezing (IQF).

* if necessary

4. Organoleptic attributes

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.

5. Product photo



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

Chicken-broiler fillet 57%, breading (flour: **wheat**, corn; water, starch: corn modified, **wheat**; oil: sunflower refined, rapeseed; salt, sugar, spices: white pepper, black pepper; dextrose, herb lovage, raising agents: sodium pyrophosphate, sodium carbonate), water, potato starch, **wheat** fiber, salt, dextrose, natural chicken flavouring, allspice extract, spice ginger, stabilizer sodium pyrophosphate, flavour enhancer monosodium glutamate, antioxidant sodium erythorbate.

May contain small amounts of mustard, celery, egg, milk 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 polycyclic aromatic hydrocarbons, not more		
Benzapyrene	mg/kg	0,002
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***		
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)	190 (798)
Fat, g	9,0
of which	
saturates, g *	0,9
Carbohydrate, g	15
of which	
sugars, g *	0
Protein, g	13
Salt, g*	0,73

* 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

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Cereals containing gluten and products thereof	Yes	No
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

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 3-4 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 5-7 min, turning occasionally until the product becomes golden-brown.
In fryer	Put the product in a fryer (preheated to 180 °C). Cook for 3 minutes until the product becomes golden-brown.
Air Fryer	Set temperature at 200°C and cook for 5 minutes. Shake half way through the cooking time.
<i>Heating time may vary as kitchen appliances have different technical characteristics.</i>	

12. Packing

Article	Type of packaging	Number of packages/boxes	Net weight, kg	Gross weight, kg	Size (LxWxH), mm	Material	Colour
12124	Primary	-	1,000 ± 0,015	1,012 ± 0,015	270x220x60	Polyethylene	Colored, branded
	Secondary	10	10,0 ± 0,15	10,958 ± 0,15	560x380x130	Corrugated box	Colored, branded
	Tertiary (according to the order)	480/48	480,0 ± 7,2	540,98 ± 7,2	1200x800x1710	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
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.

