



F-02-02 Product Specification

Form revision: 0

The form is valid from: 18.04.2022

Whole frozen chicken grade A (packed in poly bag 1,2 kg, TM «Qualiko», EU)

Page 1 of 6

1. Product name and identification attributes	Product code	Trade mark
Whole frozen chicken grade A (packed in poly bag 1,2 kg, TM «Qualiko», EU)	9454	Qualiko

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

3. Product description

Frozen eviscerated poultry carcass where all internal organs are removed, neck – skinless or with skin, separated at level of shoulder joints, legs – up to ankle joint or below it but no more than 20 mm.



Part of the carcass	Type of defect	Indicator	Maximum allowable value, %
Breast	Punctate hemorrhages	<5 mm not standardized	0,5
	Hematomas	<20 mm >20 mm not allowed	
	Blood-filled vessels	not standardized	
	Punctate plural dermatitis	<5 mm	
	Disruptions of skin	<10 mm >10 mm not allowed	
	Open areas of fillet	not standardized	

Wing	Absence of brush	not standardized	1,0
	Punctate hemorrhages	<5 mm not standardized	
	Hematomas	<20 mm >20 mm not allowed	
	Blood-filled vessels	not standardized	
	Epidermis	not standardized	
	Brush fracture	not standardized	
	Wing fracture	not allowed	
	Disruptions of skin	<20 mm	

Drumstick	Punctate hemorrhages	<5 mm not standardized	0,5
	Hematomas	<20 mm >20 mm not allowed	
	Fracture	not allowed	
	Disruptions of skin	<20 mm	

Thigh	Punctate plural hemorrhages	<10 mm not standardized	1,0
	Hematomas	<20 mm	
	Punctate epidermis	not standardized	
	Extensive epidermis	not allowed	
	Punctate plural dermatitis	<5 mm not standardized	
	Extensive dermatitis	not allowed	
	Scratch	<50 mm not standardized	
	Disruptions of skin	<50 mm >50 mm not allowed	

Tail	Punctate hemorrhages	not standardized	-
	Quills	up to 3 pcs	10,0
		more than 3 pcs	5,0
	Feather	not allowed	-

Other	Punctate dermatitis on the abdominal cavity	not standardized	-
	Extensive dermatitis on the abdominal cavity	not allowed	-
	Residue of the internal organs	kidneys are not removed	-
		residue of the lungs	5,0
	Fat deposits	not standardized	-
	Disruptions of skin (upper back)	<50 mm	-
	Skin of the neck	<50 mm	15,0
	Neck	2-3 cervical vertebrae above the level of the shoulder joints are not standardized	-
whole neck is not allowed		-	
Residue of the cuticle on the shin	-	5,0	

Feather	Feather (swing) on the wing	not allowed	-
	Feather on the wing	up to 3 pcs	10,0
	Feather on the drumstick	up to 3 pcs	10,0
	Feather (threadlike)	not standardized	-

- insignificant and minor traces of frost burns on frozen meat.

Weight of one piece, g*	1200,0-18,0
Freezing type*	Individual packing block freezing (IPBF).
Metal detector control*	No
Presence of bones control*	No

* if necessary

4. Organoleptic attributes

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

Whole chicken-broiler

**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
The content of mycotoxins, not more		
Aflatoxin B1	mg/kg	0,005
The content of nitrosamines, not more		
Sum NDMA and NDEA	mg/kg	0,002
The content of toxic elements, not more		
Lead	mg/kg	0,1
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	0,01
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

F-02-02 Product Specification

Whole frozen chicken grade A (packed in poly bag 1,2 kg, TM «Qualiko», EU)

Form revision: 0

The form is valid from: 18.04.2022

Page 4 of 6

Microbiological characteristics***

Salmonella typhimurium ra 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	18 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>
9454	Primary	1	1,200-0,018	1,205±0,002	160x330 (370)	Polyethylene	Coloured, branded
	Secondary	10	12,000-0,150	12,800±0,100	580x390x110	Corrugated box	Brown/coloured, branded
	Tertiary	-	-	-	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.

F-02-02 Product Specification

Whole frozen chicken grade A (packed in poly bag 1,2 kg, TM «Qualiko», EU)

Form revision: 0

The form is valid from: 18.04.2022

Page 5 of 6

<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 quality of product 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 tightness 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

15.12.2023

Branch "Pererobnyi Kompleks" of Limited Liability Company "Vinnytska Ptahofabryka"

