

SPECIFICATION - FILLET OF DUCK WITH SKIN



AMI spółka z ograniczoną odpowiedzialnością
sp.k.

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IFS FoodStandard, Version 6,1 Nr: I133.01

WORKED OUT BY: ALEKSANDRA KAŻMIERCZAK

APPROVED BY: MONIKA SZYMANOWSKA

APPROVED ON: 10.01.2020

1. PRODUKT

Fillet of duck, deep-frozen.



2. PRODUCT DESCRIPTION

The product comes from a slaughter and post-slaughter poultry processing of a duck eviscerated, cooled to a temperature not higher than +4 °C, well muscled and examined before and after slaughter by the official Doctor of Veterinary Inspection found to be fit for human consumption without reservations.

The fillet is a piece of duck resulting from the evisceration. This is the team of all the pectoral muscles and skin. The parts are clean, no visible impurities, well formed. Cuts are equal, smooth, acceptable small incision of the skin and muscles at the cutting edges.

3. ORGANOLEPTIC FEATURES

ODOUR: typical, characteristic of water poultry meat, free of any foreign smell.

COLOUR: typical, uniform colour of the flesh, characteristic of duck meat - dark red.

TASTE: typical, characteristic of water poultry meat, free from any foreign taste.

STRUCTURE AND CONSISTENCY: muscular structure with a layer of subcutaneous fat.

Acceptable small amount of feathers capillary and redness on the skin surface.

4. MICROBIOLOGICAL FEATURES

| MICROORGANISMS | CRITERIA |
|------------------------|-------------------------------|
| Salmonella pathogenic | Absent in 25 g. |
| Listeria monocytogenes | < 1,0 x 10 ² cfu/g |

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5. NATURE OF THE PACKAGING/PALLETISING

Primary packaging is foil tray. On the tray two fillets. In the boxes calibrated fillets

170/220, 200/220, 220/240, 240/260, 260/280, 280/320, 320+ weight for 5 kg.

Secondary packaging is clean poultry carton "110" (300x400x110). On the tray unit

label, on the carton collective label. The boxes stacked in layers on EURO pallets in a manner that ensures the stability of the pallet. The first layer should not be in direct contact with the palette. The whole thing wrapped with stretch foil.

6. STORAGE CONDITIONS

Store in a clean, dry storage room at a temperature not higher than -18 °C for no longer than 30 months from date of manufacture.

Temperature during transport of not more than -18 °C

The product should be transported by transport - refrigerated, sealed, free from foreign odors, protecting the product from contamination, ensuring maintenance proper product temperature.

7. ALLERGENS, GMO, IONISATION

No allergens.

Absence of any substances derived from GMOs.

No ionization.

8. GENERAL ASSURANCES

Systematic, regular monitoring of production processes.

Regular laboratory tests.

Systematic monitoring of breeders.

Constant monitoring of suppliers of support materials used in manufacturing.

Product is tested by means of a metal detector.

9. ORIGINE

Place of rearing: PL, CZ

Place of slaughter: PL

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APPROVED ON: 02.09.2019

10. NUTRITIONAL VALUES

| | per 100 g | % * RWS |
|-------------------|--------------------|---------|
| Energy (kJ/kcal) | 657 kJ 157 kcal | 8% |
| Fat | 8,8 g | 13% |
| of which saturate | 2,3 g | 12% |
| Carbohydrate | 0 g | 0% |
| of which sugars | 0 g | 0% |
| Fibre | 0 | |
| Protein | 19 g | 38% |
| Salt | 0,17 g | 3% |

*Reference intake of an average adult (8400kJ/2000kcal)

Lukasz Sledzinski September 2020 RON TM

Please request to sign specifications to confirm agreement within 7 working days, if those are not returned within this time they are deemed to have been accepted.

