



	MEAT SPECIFICATION						
DOCUMENT NAME:							
DOCUMENT NO.:	Form. 3/PR6	Issue	4	Issue date:	26.08.2014	Enforced on:	31.07.2024
				Update date:	30.07.2024		

1.	Product name	FROZEN PORK SPARERIBS WITHOUT BREASTBONE	
2.	Index	185281280	
3.	Technological group	FROZEN PORK MEAT	
	Photos of raw materials	Picture of the product	Picture of the packaging
			
4.	Description	Frozen Pork Spareribs obtained from belly. Spareribs without breastbone, diaphragm removed, bones covered with a thin meat cover. Unacceptable: color change, broken ribs. For consumption after heat treatment. Pork meat from half carcasses from our slaughterhouse. Place of bred: Poland. Place of slaughter: Poland	
	Element weight range	not applicable	
5.	Shape of packaging	carton	
	Type of packaging	Frozen meat in carton 520/220/180, carton lined with blue plastic bag, layer packing with foil, two labels with veterinary no. (seal) on the top of the box and blue plastic bag – carton 10 kg fix weight	
	Tare weight of outer packaging (carton, container)	0,44 kg	
	Type of shipping package	Container, UK pallets 1200/1000, 80 cartons per Pallet	
6.	Unit label	Information on the label in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council.	
		Label example attached to the specification	
7.	Shelf life	24 months	
8.	Storage and distribution conditions	Store below -18 °C, the specified expiry date applies only if the cold chain is not interrupted. The storage temperature does not exceed -18 degrees. The thawed product cannot be re-frozen.	
9.	Declaration of allergens and GMO	Alergens: not present GMO: not present	
10.	Physical characteristics	Colour: Typical for frozen pork meat , Fat in cream colour, Acceptable is matt colour characteristic for frozen meat.	
		Odour: Typical for pork meat, unacceptable is foreign smell typical for decomposing caused by bacterias. Smell of decay is unacceptable.	
		Flavor: not applicable	
		Structure and consistency: Appearance characteristic of meat of this range. Without physical impurities. After thawing allowable reduction in the firmness and flexibility.	
11.	Chemical characteristics	pH: < 6,2	
		water to protein ratio: not applicable	

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12.	Microbiological characteristics	presence of antibiotics: not present	
		added water content: not present	
		Salmonella	Absent/ 25 g
		Listeria monocytogenes	<100 jtk/1g
		Escherichia coli	Max 5x10 ³ jtk/1g
		OLD	Max 5x10 ⁶ jtk/1g

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Date, Checked by:

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Date, Approved by:

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Date, Issued by:

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Date, Customer acceptance: