



Description of the finished
product P-01 F-01

№	Description section	Content of the description	
1	Name of the food product and/or identification marks (trademark if available)	<i>Small fillet (inner) of broiler chicken</i> <i>semi-finished product boneless skinless</i> <i>natural frozen 15 kg</i>	
2	Legislative and regulatory documents that establish product safety requirements	TU U 10.1 - 32461669 — 001:2021 Semi-finished products from poultry meat	
3.	Product composition	Obtained by separating the deep pectoral muscle and the sternum. The small fillet is the entire deep pectoral muscle with the protruding tendon.	
4.	Thermal state	The product is frozen.	
5.	Organoleptic indicators	Surface condition: corresponds to a frozen product. Color: pale pink with a pink tint, typical of semi-finished products. Smell: typical of good-quality poultry meat.	
6.	Biological, physical, chemical characteristics related to the safety of a food product	Chemical	
		Toxic elements content	
		Ukrainian requirements	
		Lead, mg/kg	Not more 0,1
		Cadmium, mg/kg	Not more 0,05
		Arsenic, mg/kg	Not more 0,1
		Mercury, mg/kg	Not more 0,03
		Mycotoxin content, mg/kg, not more	
		Ukrainian requirements	
		Aflatoxin B1	0,005
		Content of antibiotics	
		Ukrainian requirements	
		Tetracycline group, units/g	Not allowed



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	Zincbacitracin, units/g		Not allowed
	Content of hormonal drugs		
	Ukrainian requirements		
	Диетилстильбестрол, мкг/кг		Not allowed
	Естрадіол 17β, мг/кг		Not more 0,0005
	Content of pesticides		
	Ukrainian requirements		
	Basudin, mg/kg		Not allowed
	HCTG gamma-isomer, mg/kg		Not more 0,1
	DDVF, mg/kg		Not allowed
	DDT and its metabolites, mg/kg		Not more 0,1
	Karbofos, mg/kg		Not allowed
	Chlorophos, mg/kg		Not allowed
	Metaphos, mg/kg		Not allowed
	Radionuclide content, Bq/kg		
	Ukrainian requirements		
	Cesium-137		200
	Strontium-90		20
	Biological		
	Microbiological indicators		
	Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g		Not more 1x10 ⁶
	Bacteria of the Escherichia coli group (coliforms)		Not allowed in 0.001 g
	Sulfite-reducing clostridia (when packaging semi-finished products under vacuum or in modified gas environment conditions)		Not allowed in 0.001 g
	Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g Salmonella Typhimurium, Salmonella Enteritidis.		Not allowed
	Listeria monocytogenes, in 25 g		Not allowed



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		Temperature in the thickness of frozen product - small fillet (inner)	Not above -12°C
		GMO	
		Requirements of Ukraine	
		Not more 0,9%	
		Physical	
		Mechanical inclusions (glass, plastic, equipment elements, skin, bone, cartilage).	Not allowed
		Mass fraction of moisture during defrosting	Not more 5,0 %
7.	Energy value (calories) and nutritional (nutritional) value per 100 g of product.		
	Energy value, kcal (kJ) 100 g		144,0 kcal / 602,5 kJ
	Fat, g / 100 g		8,0 r g
	Of which		
	- saturated, g		
	Carbohydrates, g / 100 g		0,6 g /100 g
	Of which		
	Sugars ¹ , g		
	Proteins, g/100 g		18,0 g/100 g
	Salt, g		
8.	Information on allergen content.		
	Presence in the product or possible contamination:	As an ingredient in a product Yes/No	Possibility of cross-contamination
	Cereals containing vegetable proteins and products thereof	No	No
	Crustaceans and products thereof		
	Crustaceans and products thereof	No	No
	Eggs and products thereof		
	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 (incl. lactose)		
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	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
	Sulfur dioxide and sulfates with a concentration of more than 10 mg/kg	No	No
	Lupin and products thereof	No	No
	Molluscs and products thereof.	No	No
9.	Storage conditions and shelf life	At an air temperature not higher than -18°C — 24 months.	
10.	Packaging	In a green polyethylene bag 100*70* 18 microns, in a corrugated box 575*358*117 T26“B” (lid) brown, corrugated box 574*350*117 T26“B” (bottom) brown. Net weight 15 kg. Propylene packaging tape 1*4 km. Stretch film 20 microns 500mm 2.8 kg. Self-adhesive label 100*70 (thermal), self-adhesive label 58*30 (empty). Cardboard corner 45*45*3*1400. Self-adhesive label 58*80 (thermal) Derzhvetnaglyad. Self-adhesive label 58*150 (thermal) Derzhvetnaglyad.	
11.	Product safety labeling	The label must indicate: -name of the manufacturing company, -conformity mark, -full address and telephone number of the manufacturing company, address of production facilities, -product name, -indication of regulatory documents for production, -thermal condition, -storage conditions -production batch number -nutritional value per 100 g of product -energy value (calories) per 100 g of product -country of origin -date of slaughter of live poultry -net weight with an error of +/- 1.5% -date of manufacture -date of freezing -use by date - no GMO -product barcode	



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12.	Instructions for handling, preparation and use of the product	Requires heat treatment before use
13.	Distribution methods	Shipment according to shipment order, wholesale
14.	Intended use/expected handling of the final product	For the food industry. The product is subject to mandatory heat treatment before use.
15.	Any unintended but reasonably foreseeable misuse or improper handling and their dangerous consequences	None.
16.	Potential consumers	Sales to the public in retail chains, restaurant chains and for industrial processing for food needs.
17.	Restrictions on product consumption, particularly by certain (sensitive) consumer groups	None.



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