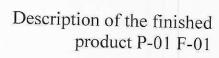


No	Description section	Content of the	e description		
1	Name of the food	Small fillet (inner)	of broiler chicken		
	product and/or identification marks (trademark if available)	semi-finished produc			
		natural frozen 15 kg			
2	Legislative and regulatory documents that establish product		1669 — 001:2021		
	safety requirements	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.			
5.	Biological, physical, chemical characteristics	Chemical			
	related to the safety of a food product	Toxic elements content			
		Ukrainian requirements			
		Lead, mg/kg	Not more 0,1		
		Cadmium, mg/kg	Not more 0,05		
	T .	Arsenic, mg/kg	Not more 0,1		
	W 3.5	Mercury, mg/kg	Not more 0.03		
		Mycotoxin content, mg/kg, not more			
		Ukrainian requirements Aflatoxin B1			
			0,005		
		Content of antibiotics Ukrainian requirements			





Zincbacitracin, units/g	Not allowed	
Content of hormon	al drugs	
Ukrainian requirements		
Диетилстильбестрол, мкг/кг	Not allowed	
Естрадіол 17β, мг/кг	Not more 0,0005	
Content of pestic	cides	
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 conten		
Ukrainian requirements	., 54/118	
Cesium-137	200	
Strontium-90	200	
Biological		
Microbiological indi	cators	
Number of mesophilic aerobic	Not more	
and facultative anaerobic	1×10^6	
microorganisms, CFU/g	1210	
Bacteria of the Escherichia coli	Not allowed	
group (coliforms)	in 0.001 g	
Sulfite-reducing clostridia (when	Not allowed	
packaging semi-finished products	in 0.001 g	
under vacuum or in modified gas	11 0.001 g	
environment conditions)		
Pathogenic microorganisms,		
ncluding bacteria of the genus	Not allowed	
Salmonella, in 25 g	ano weu	
Salmonella Typhimurium,		
Salmonella Enteritidis.		
Listeria monocytogenes, in 25 g	Not allowed	



Tempof from (inner	perature in the thickness ozen product - small fillet r)	Not above -12°C			
	GM	0			
	Requirements of Ukraine				
Not r	Not more 0,9%				
	Physical				
	chanical inclusions (glas				
pla	plastic, equipment elements,				
1	skin, bone, cartilage).				
Mass	s fraction of moisture dur	ing Not more			
	defrosting	5,0 %			
Energy value (calories) and no	utritional (nutritional)	value per 100 g of			
product.					
Energy value, kcal (kJ) 100 g		144,0 kcal / 602,5 kJ			
Fat a / 100 a	Fot a / 100 a				
Of which	Fat, g / 100 g				
- saturated, g					
Carbohydrates, g / 100 g		No. 960 (15)			
Of which		0.6 g / 100 g			
Sugars1, g					
Proteins, g/100 g					
Salt, g		18,0 g/100 g			
Information on allergen content.					
Presence in the product or po contamination:	a produc Yes/No	1 Obbiently Of			
Cereals containing vegetable pro and products thereof Crustaceans and products thereof	of	No			
Crustaceans and products thereof Eggs and products thereof	of No	No			
Eggs and products thereof	No	No			
Fish and products thereof	No	No			
Peanuts and products thereof	No	No			
Soybeans and products thereofM products thereof (incl. lactose) Milk and products thereof (incl.		No			



	Colors and products there	Nuts and products thereof		No
	Celery and products the	ereof	No	No
	Mustard and products t	hereof	No	No
	Sesame seeds and produ	icts thereof	No	No
	Sulfur dioxide and sulfa	tes with a	No	No
	concentration of more the Lupin and products the	lan 10 mg/kg		
	Molluses and products the	reoi	No	No
	Molluscs and products thereof. Storage conditions and At an air temp		No	No
9.	shelf life	At an air tempe months.	erature not higher than	-18°C — 24
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)		
1.	Product safety labeling	The label must indicate: -name of the manufacturing company, -conformity mark, -full address and telephone		
		production faci regulatory docur -storage condition -production bate.	manufacturing com lities, -product nam nents for production, - ons	pany, address o
		-energy value (ca-country of origin-date of slaughter	alories) per 100 g of pr n r of live poultry	roduct
		-net weight with -date of manufac	an error of +/- 1.5% ture	
		-date of freezing -use by date		



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.	

