

# FOOD PRODUCT SPECIFICATION

## Turkey necks, skinless cl. A

<b>Product group (type):</b> poultry meat cuts			
<b>Description:</b> turkey carcass element cut off from the carcass at shoulder line without skin			
<b>Requirements for source material:</b> the source material for the production of meat cuts are chilled turkey carcasses approved as fit for human consumption without any qualification by an Official Veterinarian. No thawed source material is permitted for the production of poultry meat.			
<b>Microbiological requirements:</b> in accordance with Commission Regulation (EC) 2073/2005 on microbiological criteria for foodstuffs, as amended: Salmonella Typhimurium, Salmonella Enteritidis – absent in 25 g E.coli n=5, c=2 limits m=500 CFU/g or cm <sup>2</sup> , M=5,000 CFU/g or cm <sup>2</sup> not more than c/n falls within m-M range, and other values are not greater than m. Campylobacter spp. N=50,c=15 limits m=1000CFU/g no more than c/n value is greater than m			
<b>Maximum levels of contaminants:</b> in accordance with COMMISSION REGULATION (EU) 2023/915 of 25 April 2023 on maximum levels of certain contaminants in food: Lead – 0.1 mg/kg of fresh weight Cadmium – 0.05 mg/kg of fresh weight Total amount of dioxins – 1.75 pg/g of fat Total amount of dioxins and dioxin-like PCBs – 3.0 pg/g of fat Total amount of PCB28, PCB52, PCB101, PCB138, PCB153, PCB180 - 40 ng/g of fat Total amount of PFOS,PFOA,PFNA,PFHxS - 1,3 ug/ kg of fresh weight PFOS–0,30 ug/ kg of fresh weight; PFOA–0,80 ug/ kg of fresh weight; PFNA–0,20 ug/ kg of fresh weight PFHxS–0,20 ug/ kg of fresh weight			
<b>Allergens:</b> absent in the product			
<b>GMO:</b> absent in the product			
<b>Radiation:</b> product not subject to radiation			
<b>Organoleptic requirements: General requirements:</b> poultry meat cuts should be properly bled and drained, clean, free on any visible foreign matter, dirt or blood, without severe contusions, without discolouration and mechanical damage, small bloodstains are permissible. The surface of chilled products may be moist. The meat shows no traces of prior freezing.			
<b>Detailed requirements: Appearance</b> – typical of turkey neck			
<b>Colour</b> – natural, characteristic of turkey cuts			
<b>Odour</b> – natural, characteristic of raw poultry meat; sour, mouldy or other foreign smell indicating microbial decomposition processes of meat and the smell of rancid fat are unacceptable.			
<b>Storage conditions – fresh product, vacuum:</b> at temperature not higher than 3°C (Polish customer) or according to export customer requirements.			
<b>Storage conditions – frozen product:</b> at temperature not higher than -18 °C			
<b>Shelf life:</b> 6 days			
<b>Shelf life, frozen product:</b> 12 months			
<b>Type of packaging fresh product :</b> - plastic boxes lined with HDPE film with a certificate allowing its contact with food or according to customer requirements.			
<b>Type of packaging frozen product :</b> polyblocks			
<b>Method of transport:</b> - refrigerated vehicles, at temperature not higher than 3°C (Polish customer) or according to export customer requirements.			
<b>Method of transport frozen product:</b> refrigerated vehicles, at temperature not higher than – 18°C (Polish customer) or according to export customer requirements.			
<b>Consumer use:</b> all consumer groups, the product intended for human consumption after heat treatment, not to be consumed after expiration of its shelf life.			
<b>Product prone to spoilage:</b> yes			
<b>Improper use:</b> Consumption after expiration of its shelf life and without heat treatment.			
	<b>Date prepared:</b> 08.05.2023		<b>Review:</b> .....