		WIKO			
IKO Kompania Drobiarska Sp. z o.o. Zakład Produkcyjny w Golczewie ul. Niepodległości 43; 72-410 Golczewo					
Made by	Magdalena Browarczyk	PRODUCT SPECIFICATION	English version	1	
Checked by	Sylwia Wawrzyńska - Telenga	Product name: CHICKEN WINGS Halal	Data	13.10.2023	
Approved by	Jacek Urbaniak	Product Group 2: Poultry Elements	рр.	1/2	

PRODUCT CHARACTERISTICS CHICKEN WINGS HALAL

The wing portions are to be obtained only from fresh broiler class chickens. These birds must have been processed under local food processing regulations.

Wings to be taken from a broiler that is fresh to, and maintained at less than 4°C.

Wings shall be fresh as indicated by odour and appearance and shall be free of slime and other contaminants.

Wing are separated from carcasses in the shoulder joint,Country of origin – Poland



Organoleptic features

Appearance - Wings should be clean, without feathers, cut defects, strong bruises than 1.2 cm

Smell - natural, characteristic of poultry meat. Unacceptable extraneous, sour smell - indicative of meat decomposition processes and the smell of rancid fat

Color and texture - Natural color from pale pink to flesh-colored. The surface of the skin is firm.

REQUIREMENTS							
Microbiological parameters	Acceptable levels of chemical contamination	Temperature and Delivery Conditions					
Salmonella - absent in 25g	Heavy metals- Pb-0.10mg/kg, Cd-0.05	FROZEN: Storage conditions- no higher than -					
Campylobacter - below 1000 cfu/g	mg/kg;	18°C					
Escherichia coli – 5x102 cfu/g	Remaining of pesticides – below 0.01	FRESH: Storage conditions 0°C to 4°C					
Enterobacteriaceae - below 1000	mg/kg	MAP: Storage conditions 0°C to 4°C					
cfu/g	Remaining of antibiotics- absent- 0	VACUM: Storage conditions 0°C to 4°C					
Total Viable Count – 5 x106	mg/kg						
	The sum of dioxins (WHO-PCDD/F-TEQ)	Continuous temperature monitoring &					
	- 1,75 pg/g fat	recording.					
	The sum of dioxin and PCB with dioxin						
	effect (WHO-PCDD/F-PCB-TEQ) 3pg/g	in Dunkingalia					
	fat Derfluereelled substances	ia Drobiarska					
	Perfluoroalkyl substances In accordance with the requirements						
	of Reg. EC No. 915/2023						
	01 Reg. LC No. 913/2023						
1	1	1					

I IKO E E E E E E E E E E E E E E E E E E E							
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Shelf life	Calibration	Package		
		Primary Packaging	Secondary packaging	
FROZEN: max. 18 months (slaughter day is a day of a zero day) FRESH: max. 8 days (slaughter day is a day of a zero day) MAP: max. 13 days (slaughter day is a day of a zero day) VACUM: max. 12 days (slaughter day is a day of a zero day)	Uncalibrated Calibrated (According to order)	FRESH: Poliethylene bag FROZEN: Poliethylene bag FROZEN IQF: Poliethylene bag (or according to order) MAP: Package MAP VACUM: Package vacuum Net weight - According		
Label	Destiny	Allergen	s/ GMO	
The label contains the following data: Producer: EC veterinary ID number: Name of product: Product Class - Grade A Batch Code: Production date: DD/MM/YYYY (optional) Use by date: DD/MM/YYYY Date of freezing: DD/MM/YYYY (the same as the date of production date) Net weight: Storage condition:	The product is suitable for: Vegetarians NO Vegans NO Lactose intolerant Hypersensitive to gluten Halal YES Kosher NO Diabetics Application Poultry meat ready to use after thermal processing.	Allergens YES NO Cereals containing gluten Crustaceans and derivative product Egs and derivative product Fish and derivative product Peanuts and derivative product Soybeans and derivative product Soybeans and derivative product Nuts, e.g. almonds A X Does not contain G	Allergens YES NO Celery and derivative product Mustard and derivative product Sesame seeds and derivative product Sulphur dioxide Lupin and derivative product Nuts X Molluscs and derivative product X Molluscs A MO.	

