


		MEAT SPECIFICATION					
DOCUMENTS NAME:							
DOCUMENT NO:	Form. 1/PR6	ISSUE	6	ISSUE DATE:	26.08.2014	ENFORCED ON:	05.12.2024
				UPDATE DATE:	04.12.2024		

1.	<div>Product name:</div> <div>Index: 4749, 474959300</div> <div>Specification number: ZN-10/A.Ski/46</div>	<div>PORK KNUCKLE IN NATURAL SAUCE</div> <div></div>	
2.	Technological group:	Pork meat, steamed with jelly.	
3.	Raw Material Composition:	Ingredients: boneless pork knuckle with skin 92%, salt, glucose syrup, flavors, spice extracts, dextrose, hydrolyzed corn and canola protein, preservative: sodium nitrite.	
4.	Declaration of allergens and GMO	Allergens present in product: NONE May contain: SOY, CELERY, MUSTARD, CEREALS containing GLUTEN (BARLEY, WHEAT, OATS), MILK including LACTOSE GMO products: NONE	
5.	Product description:		
	External appearance:	Product made from whole pork knuckle muscle, boneless with skin, nicely formed with added water and spices, boiled. Characteristic marbling of meat and intermuscular fat; skin on the outside. A flavorful jelly forms on the surface which may separate during unpacking/slicing. Small amounts of rendered fat are acceptable. Vacuum packed in foil, cooked in the same foil, then labeled after being cooled. For the client, it's packed into collective foil packaging—4 units per package—with a label.	
	Cross-section appearance:	Visible meat and intermuscular fat layers; skin on the outside.	
	Casing type:	Cooking-safe foil	
	Color:	Fat from white to creamy, meat from light pink to pink.	
	Smell:	Characteristic of boiled pork knuckle, with detectable added spices.	
	Flavor:	Characteristic of boiled pork knuckle, with detectable spices.	
	Structure and consistency:	Fairly firm, moist, jelly may fall off; small amounts of rendered fat allowed.	
		UNACCEPTABLE IS: discoloration, taste and smell indicating spoilage.	
6.	Additional information:	The product can be heated in water in its original unit foil packaging.	
7.	Physiochemical characteristics:	Nitrites and nitrates max 150mg/kg	
8.	Nutritional value in 100g:	Energy content	735 kJ / 176 kcal
		Fat	11 g
		Including saturated fat acids	3.0 g

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		Carbohydrates	2,3 g
		Including sugars	0,6 g
		Protein	17 g
		Salt	1,80 g
7.	Microbiological characteristics	Salmonella in 25g	Absent
		Listeria monocytogenes	<100 jtk./g
		Escherichia coli	<5x10 ² , max.≤5x10 ³
10.	Form of packaging:		
	Unit weight:	<i>Weight can be variable</i> , approximately 0,6 kg Multipack packaging approximately 2,4 kg	
	Type of prepackage:	Prepackage: transparent cooking foil. Multipack: transparent foil. Label on prepackage with ingredient list. Label on multipack, white with printed logo of the company.	
	Tare weight of the prepackage:	Cooking foil - 5 g Collective foil for multipack container - 20 g	
	Type of multipack packaging:	E2 Container	
	Tare weight of the multipack packaging (carton, container):	2 kg	
	Number of prepackages in multipack packaging (in carton, container)	Weight in packaging approximately 18 kg (8 prepackages in one container)	
	Number of multipack packaging on pallet (in accordance with client's demands)	Number of multipack packaging on one layer:	4
		Number of layers on the pallet:	Max 9
		Weight of the pallet:	Not applicable
	Type of shipment packaging	EURO Pallet	
11.	Shelf life	Expiration date	If stored at or below -18°C it retains its quality for 12 months (365 days) from the date of freezing.
		In accordance with client's demands, counting the date of delivery	Not applicable
12.	Storage and distribution conditions	Deep-frozen product. Thawed product is not suitable for refreezing. Store in freezing conditions under -18°C. Defrost the product in its closed packaging, at 0 to + 6°C for 12 hours. After defrosting, store for up to 72 hours.	



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MANAGER

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SPECIALIST

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APPROVED BY FACTORY
DIRECTOR

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