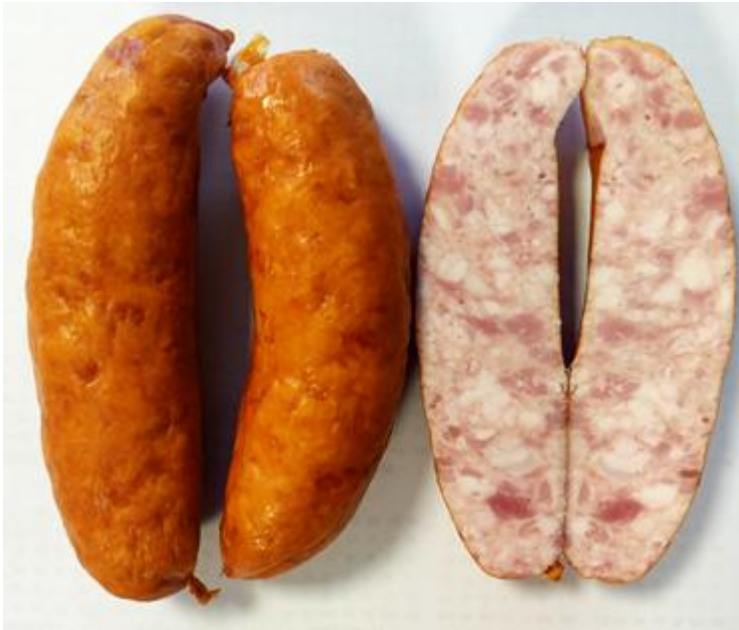


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| | | MEAT SPECIFICATION | | | | | |
| DOCUMENTS NAME: | | | | | | | |
| DOCUMENT NO: | Form. 1/PR6 | ISSUE | 6 | ISSUE DATE: | 26.08.2014 | ENFORCED ON: | 05.12.2024 |
| | | | | UPDATE DATE: | 04.12.2024 | | |

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| 1. | <p>Product name:</p> <p>Index: 4425, 442558058</p> <p>Specification number: ZN-23/A.Ski/52c</p> | <p>Ślaska 67 % (SMOKED PORK SAUSAGES)</p>  |
| 2. | Technological group: | Medium-ground, smoked, scalded pork sausage. |
| 3. | Raw Material Composition: | Ingredients: 67% pork, water, pork fat, potato starch, wheat fiber , salt, stabilizers: triphosphates; pork collagen protein, thickener: carrageenan; glucose, antioxidants: sodium ascorbate, erythorbic acid; spice extracts, flavor enhancers: monosodium glutamate, disodium inosinate; spices, flavoring, smoke flavoring, maltodextrin, preservative: sodium nitrite; casing: pork intestines. |
| 4. | Declaration of allergens and GMO | <p>Allergens present: GLUTEN-FREE WHEAT fiber (less than 20 mg/kg)</p> <p>May contain: SOY, CELERY, MUSTARD, MILK including LACTOSE, CEREALS containing GLUTEN (BARELY, OATS)</p> <p>GMO: NONE</p> |
| 5. | Product description: | |
| | External appearance: | Pork sausage formed into links using pork intestines, length 13–15 cm. Packed in protective atmosphere in foil packaging, approx. 0.85 kg (8 sausages). Each package has a decorative label on the top and an identifying/compositional label on the bottom including storage conditions and company info. |
| | Cross-section appearance: | Characteristics for medium-ground sausage, visible pieces of meat and fat, occasional small air pockets allowed. |
| | Casing type: | Pork intestines 36–38 mm (red and white), sausage length approx. 13–15 cm. |
| | Color: | Cross-section from light pink to pink, fat from white to creamy, surface from light brown to brown. |
| | Smell: | Characteristic of smoked, steamed pork product, with detectable spice and smoke aroma. |

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| | Flavor: | Characteristic of smoked, steamed, pork product, with detectable spice and smoke flavor. | |
| | Structure and consistency: | Fairly firm, moist, occasional small air pockets and fat specks allowed. | |
| | | UNACCEPTABLE IS: discoloration, taste and smell indicating spoilage. | |
| 6. | Additional information: | Great for summer season, the sausage is recommended for grilling, frying in a pan, or roasting. | |
| 7. | Physiochemical characteristics: | Protein content not less than 9,6% Fat content not more than 32,4% Water content not more than 60% Added water not more than 19% Salt content not more than 2,28% Collagen content not more than 3,5% Added phosphorates not more than 5000 mg/kg (as P ₂ O ₅) Nitrites and nitrates max 150mg/kg Phosphates max 5000 mg/kg (as P ₂ O ₅) Fiber: 0,9 g per 100g product | |
| 8. | Nutritional value in 100g: | Energy content | 1226 kJ / 296 kcal |
| | | Fat | 27 g |
| | | Including saturated fat acids | 11 g |
| | | Carbohydrates | 0,9 g |
| | | Including sugars | 0,8 g |
| | | Protein | 12 g |
| | Salt | 1,81 g | |
| 7. | Microbiological characteristics | Total microbial count | ≤ 5x10 ⁶ CFU/g |
| | | Enterobacteriaceae | ≤ 1x10 ³ CFU/g |
| | | Escherichia coli | ≤ 1x10 ¹ CFU/g |
| | | Lactic acid bacteria | ≤ 5x10 ⁶ CFU/g |
| | | Yeasts | ≤ 1x10 ⁴ CFU/g |
| | | Coagulase-positive staphylococci (S.aureus) | ≤ 1x10 ¹ CFU/g |
| | | Sulfite-reducing Clostridia | ≤ 1x10 ² CFU/g |
| | | Salmonella in 25g | Absent |
| | | Listeria monocytogenes in 25g | ≤ 1x10 ² CFU/g |
| 10. | Form of packaging: | | |
| | Unit weight: | Weight can be variable approx. 0.85 kg (8 sausages per package). | |
| | Type of prepackage: | Packed in protective atmosphere. Transparent upper and lower foil, soft-pressed. Labels: front of the package – decorative label with product name, bottom of the package - label with ingredients and identification, with space to print batch date and expiration date | |
| | Tare weight of the prepackage: | 8 g | |
| | Type of multipack packaging: | 8 PKM Carton (dimensions: 389/300/137) | |



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| | Tare weight of the multipack packaging (carton, container): | 335 g | |
| | Number of prepackages in multipack packaging (in carton, container) | Weight of product in carton – 6,8 kg (6 prepackages in carton). | |
| | Number of multipack packaging on palette (in accordance with client’s demands) | Number of multipack packaging on one layer: | 8 |
| | | Number of layers on the pallet: | 5 |
| | | Weight of the pallet: | Approximately 272 kg |
| | 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 | |
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/date of preparation, signature/
PREPARED BY
TECHNOLOGIST

.....
/date of verification, signature/
CHECKED BY DEPARTMENT
MANAGER

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/date of authorization, signature/
AUTHORIZED BY QA
SPECIALIST

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/date of authorization, signature/
APPROVED BY FACTORY
DIRECTOR

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/date, client acceptance, signature/
CLIENT ACCEPTANCE