


		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.	Product name: Index: 4432, 443280700 Specification number: ZN-24/A.Ski/97	<div style="text-align: center;"> <p>PORK WIENERS (PORK SAUSAGES)</p>  </div>
2.	Technological group:	Homogenized pork sausage, scalded, smoked. Deep-frozen product.
3.	Raw Material Composition:	Ingredients: 73% pork, water, flavours, spices, spice extracts, SOY protein, salt, stabilizers: triphosphates, diphosphates, antioxidant: sodium ascorbate, preservative: sodium nitrite
4.	Declaration of allergens and GMO	Allergens present in the product: SOY May contain: CELERY, CEREALS containing GLUTEN (WHEAT, BARLEY, OATS), MUSTARD, MILK including LACTOSE GMO products: NONE
5.	Product description:	
	External appearance:	Sausage formed into links in cellulose casings fi 17, length is approximately 25 cm (range: 25-27 cm). Packed in protective atmosphere in transparent foil. Sausages are cut into individual batons, removed from the casing, and arranged side-by-side in 3 layers per package. Each package is labeled.
	Cross-section appearance:	Typical of homogenized wieners – consistent filling with no lumps, small air bubbles are acceptable.
	Color:	Cross-section light pink to pink; surface beige-golden, with some lighter and darker areas.
	Smell:	Typical for scalded, smoked pork wieners; detectable spice and smoke aroma.
	Flavor:	Typical of scalded, smoked pork wieners with noticeable seasoning and smoke flavor.
	Structure and consistency:	Fairly soft, moist, uniform without lumps; small holes permitted.
		UNACCEPTABLE IS: discoloration, taste and smell indicating spoilage.
6.	Additional information:	Deep-frozen product. Thawed product is not suitable for refreezing. Label includes: Date of freezing: ... <u>English version of composition on label:</u> <div style="text-align: center;"> <p>Pork wieners</p> <p>Pork sausage, homogenized, parboiled, smoked. Deep-frozen product.</p> <p>Ingredients: pork 73%, water, flavours, spices, spice extracts, SOY protein, salt, stabilizers: triphosphates, diphosphates; antioxidant: sodium ascorbate; preservative: sodium nitrite. The product may contain CELERY, MUSTARD, MILK, including</p> </div>

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		<p>LACTOSE, CEREALS containing GLUTEN (from OATS, BARLEY, WHEAT). Packaged in a protective atmosphere. Deep-frozen product. Thawed product is not suitable for refreezing. Date of freezing: Store in freezer conditions below -18 °C</p>	
7.	Physiochemical characteristics:	-	
8.	Nutritional value in 100g:	Energy content	1079 kJ / 261 kcal
		Fat	23 g
		Including saturated fat acids	8,8 g
		Carbohydrates	0,7 g
		Including sugars	0,7 g
		Protein	12 g
		Salt	2,0 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:	Weight can be variable approximately 1,5 kg	
	Type of prepackage:	Packed in protective atmosphere. Transparent foil packaging, dimesions: 19 x 27 cm; Label: white, with Skiba logo, composition and identification.	
	Tare weight of the prepackage:	11 g	
	Type of multipack packaging:	Grey, closed carton, dimensions: 395/295/165	
	Tare weight of the multipack packaging (carton, container):	360 g	
	Number of prepackages in multipack packaging (in carton, container)	Weight in carton approximately 9 kg (6 packages: 2 on one layer, 3 layers)	
	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:	8
		Weight of the pallet:	Approximately 580 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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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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.....
/date of preparation, signature/
PREPARED BY
TECHNOLOGIST

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

.....
/date of authorization, signature/
AUTHORIZED BY QA
SPECIALIST

.....
/date of authorization, signature/
APPROVED BY FACTORY
DIRECTOR

.....
/date, client acceptance, signature/
CLIENT ACCEPTANCE



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Forma pakowania produktu

Opakowanie jednostkowe:



Opakowanie zbiorcze:



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NOTE 9S