


		MEAT SPECIFICATION					
DOCUMENTS NAME:							
DOCUMENT NO:	Form. 1/PR6	ISSUE	4	ISSUE DATE:	26.08.2014	ENFORCED ON:	25.04.2022
				UPDATE DATE:	14.04.2022		

1.	Product name: Index: 4423, 442358302 Specification number: ZN-22/S.Ski/479Rd	<p>PORK SAUSAGES – 700 g</p> 
2.	Technological group:	Pork sausage, homogenized, steamed, smoked, in inedible sausage casing.
3.	Raw Material Composition:	Ingredients: 71% pork meat, water, salt, pork collagen protein, modified starch, glucose, stabilizers (triphosphates, diphosphates), flavor enhancers (monosodium glutamate), spices, spice extracts, anti-oxidant (sodium ascorbate), preservative (sodium nitrite).
4.	Declaration of allergens and GMO	Alergens: None Product can contain: CELERY, SOY, MUSTARD. MILK along with LACTOSE, CEREALS containing GLUTEN GMO: None
5.	Product description:	
	External appearance:	Pork sausage, homogenized, typical pork sausage, in artificial sausage casing fi 18, length approximately 17 cm. Packed in secure atmosphere, in a soft, plastic packaging, top foil contains print. Every packaging is labeled with a tag at the bottom of the packaging with printed identifications and composition of the product, storing conditions as well as company identification.
	Cross-section appearance:	Characteristic for the meat of this range, consistent stuffing without lumps, Some small air bubbles / holes acceptable.
	Color:	Typical pork for the meat of this range, cross-section from light pink to pink, surface same as sausage casing light brown.
	Smell:	Typical for pork, steamed, smoked, detectable smell from added spices and smoking. Unacceptable is foreign smell typical for decomposing caused by bacterium.
	Flavor:	Characteristic for pork, steamed, smoked, detectable taste from added spices and smoking
	Structure and consistency:	Fairly soft, moist, consistent without clumps, small holes acceptable.
		UNACCEPTABLE IS: discoloration, taste and smell indicating spoilage.
6.	Additional information:	-
7.	Physiochemical characteristics:	Nitrites and nitrates max 150mg/kg Phosphates max 5000 mg/kg (as P2O5)

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		Protein content not less than 9.6% Fat content not more than 26.4% Water content not more than 68% Added water not more than 26% Salt content not more than 2.76% Collagen content not more than 3.5% Fiber: 1.0g per 100g product Nutri Score: 14 D (Light Orange)	
8.	Nutritional value in 100g:	Energy content	1079 kJ / 260 kcal
		Fat	22 g
		Including saturated fat acids	8,5 g
		Carbohydrates	3,1 g
		Including sugars	0,7 g
		Protein	12 g
		Salt	2,20 g
7.	Microbiological characteristics	Total microbial count	$\leq 5 \times 10^6$ CFU/g
		Enterobacteriaceae	$\leq 1 \times 10^3$ CFU/g
		Escherichia coli	$\leq 1 \times 10^1$ CFU/g
		Lactic acid bacteria	$\leq 5 \times 10^6$ CFU/g
		Yeasts	$\leq 1 \times 10^4$ CFU/g
		Coagulase-positive staphylococci (S.aureus)	$\leq 1 \times 10^1$ CFU/g
		Sulfite-reducing Clostridia	$\leq 1 \times 10^2$ CFU/g
		Salmonella in 25g	Absent
		Listeria monocytogenes in 25g	$\leq 1 \times 10^2$ CFU/g
10.	Form of packaging:		
	Unit weight:	700 g (14 sausages in packaging)	
	Type of prepackage:	Packed in secure atmosphere. Plastic packaging: lower foil soft and transparent, upper foil containing the print PIKOK XXL. Size of the packaging 20 x 12,7 cm. Labels: from the bottom with printed ingredient list, nutritional values, identification, batch number and expiration date.	
	Tare weight of the prepackage:	14 g	
	Type of multipack packaging:	Carton: 390 x 300 x 135 (symbol 8PKM bottom lid + top lid)	
	Tare weight of the multipack packaging (carton, container):	281 g (top lid + bottom lid 280,5 g) + label 0,5 g	
	Number of prepackages in multipack packaging (in carton, container)	Weight of product in carton: 8,4 kg 12 prepackages (4 packages on layer, 3 layers)	
	Number of multipack packaging on pallet (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:	537,60 kg



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	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	
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

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/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