



	MEAT SPECIFICATION						
DOCUMENT NAME:							
DOCUMENT NO.:	Form. 3/PR6	Issue	4	Issue date:	26.08.2014	Enforced on:	31.07.2024
				Update date:	30.07.2024		

1.	Product name	FROZEN PORK SHOULDER 4D
2.	Index	1324 80 180
3.	Technological group	FROZEN PORK MEAT
	Photos of raw materials	Picture of the product
		
4.	Description	Boneless, skinless, pork shoulder, in 4D processing. Fat cover and intermuscular fat 3-5mm. At the joints of the muscles possible external fat spot up to 7mm. The scapula includes the triceps, supraspinatus, subscapularis, part knuckle, brachialis and deep pectoral muscle complex. Periosteum left without cartilaginous parts, leaving the rib muscles on the scapula. ACCEPTABLE: minor cuts, slight congestion, loose muscle fragments. UNACCEPTABLE: residues of skin, glands, congestion, physical impurities. For consumption after heat treatment. Pork from half carcasses from our own slaughterhouse. Place of rearing: Poland. Place of slaughter: Poland.
	Element weight range	not applicable
5.	Shape of packaging	carton
	Type of packaging	Box 590/295/180 – catch weight 20 kg
	Tare weight of outer packaging (carton, container)	0,56 kg
	Type of shipping package	container
6.	Unit label	Information on the label in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council. Label example attached to the specification
7.	Shelf life	18 months
8.	Storage and distribution conditions	Store below -18 °C, the specified expiry date applies only if the cold chain is not interrupted. The storage temperature does not exceed -18 degrees. The thawed product cannot be re-frozen.
9.	Declaration of allergens and GMO	Allergens: not present GMO: not present
10.	Physical characteristics	Colour: Typical for frozen pork meat , Fat in cream colour, Acceptable is matt colour characteristic for frozen meat. Odour: Typical for pork meat, unacceptable is foreign smell typical for decomposing caused by bacterias. Smell of decay is unacceptable. Flavor: not applicable

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		Structure and consistency: Appearance characteristic of meat of this range. Without physical impurities. After thawing allowable reduction in the firmness and flexibility.					
11.	Chemical characteristics	pH: < 6,2					
		water to protein ratio: not applicable					
		presence of antibiotics: not present					
		added water content: not present					
12.	Microbiological characteristics	Salmonella		Absent/ 25 g			
		Listeria monocytogenes		<100 jtk/1g			
		Escherichia coli		Max 5x10 ³ jtk/1g			
		OLD		Max 5x10 ⁶ jtk/1g			

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Date, Checked by:

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Date, Approved by:

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Date, Issued by:

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Date, Customer acceptance: