


	<b>MEAT SPECIFICATION</b>						
DOCUMENT NAME:							
DOCUMENT NO.:	Form. 3/PR6	Issue	4	Issue date:	26.08.2014	Enforced on:	18.12.2023
				Update date:	14.12.2023		

1.	Product name	FROZEN PORK HAM 4D BONELESS
2.	Index	1235
3.	Technological group	FROZEN PORK MEAT
	Photos of raw materials	Picture of the product
		
4.	Description	<p>Boneless pork leg 4D without skin. External fat up to 3 mm, at muscle joints possible external fat spot up to 5 mm, intermuscular fat allowed. Cartilage and glands excised removed. Contains muscles as rump – iliac muscle dark and light, silverside - biceps muscle with tendinosus, topside – gracilis muscle with semi-membranous muscle, knuckle - quadriceps muscle with tensor and abdominal muscle. The ham is not anatomically divided into portions. For high half-carcass weights, a 4D ham element cut is acceptable. Anatomical cut into two parts.</p> <p>Acceptable: minor cuts, slight congestion, loose muscle fragments.</p> <p>Unacceptable: remains of skins, cartilage, physical impurities.</p> <p>For consumption after heat treatment. Pork meat from half carcasses from own slaughterhouse. Place breeding Poland. Slaughtered in Poland.</p>
	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)	0,42 kg
	Type of shipping package	container
6.	Unit label	<p>Information on the label in accordance with Regulation (EU) No 1169/2011 of the European Parliament and of the Council.</p> <p>Label example attached to the specification</p>
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	<p>Allergens: not present</p> <p>GMO: not present</p>
10.	Physical characteristics	<p>Colour: Typical for frozen pork meat , Fat in cream colour, Acceptable is matt colour characteristic for frozen meat.</p> <p>Odour: Typical for pork meat, unacceptable is foreign smell typical for decomposing caused by bacterias. Smell of decay is unacceptable.</p> <p>Flavor: not applicable</p> <p>Structure and consistency: Appearance characteristic of meat of this range. Without physical impurities. After thawing allowable reduction in the firmness and flexibility.</p>
11.	Chemical characteristics	<p>pH: &lt; 6,2</p> <p>water to protein ratio: not applicable</p> <p>presence of antibiotics: not present</p> <p>added water content: not present</p>
12.	Microbiological	<p>Salmonella</p> <p>Absent/ 25 g</p>

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	<b>characteristics</b>	Listeria monocytogenes	<100 jtk/1g
		Escherichia coli	Max 5x10 <sup>3</sup> jtk/1g
		OLD	Max 5x10 <sup>6</sup> jtk/1g

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Date, Checked by:

Date, Approved by:

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Date, Issued by:

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Date, Customer acceptance: