

# SPECIFICATION

## TURKEY NECK, grade A

Edition no 05

	Position		Date	
Prepared by	Quality Management Systems Specialist		15.03.2024	
Approved by	Production Director		15.03.2024	



### Product description

Origin	A piece of a turkey carcass limited by the first cervical vertebra and a shoulder, without skin with a characteristic, natural color. The cutting line is stright, slight cuts and tearings of the muscles are allowed, when caused as a result of obtaining. Place of breeding: Poland
Weight	Place of slaughter: Poland Goods vary in weight: ♀ 0,25 do 0,35 [kg] ♂ 0,55 do 0,70 [kg]

### Organoleptic features

Appearance	Typical natural, characteristic of the product Cooled element: slightly moist. Frozen element: dry surface (frost allowed)
Color	Cooled element: natural color, without discoloration or hyperemia on the surface. Frozen element: natural color, no hyperemia on the surface, matting and color change due to oxidation are permissible.
Smell	Natural, typical for turkey meat. Frozen product – no smell or slight, specific smell. No inorganic or other odour indicating meat's decaying are allowed
Cleanliness	Clean, no mechanical or organic contamination.
GMO	None
Allergens	None

### Consumer purpose

Use only for meat products which have been thermal processed in approved plants ( min. +72°C).  
For all consumer groups except children under 1 year of age. To be further thermal processed.

### Microbiological requirements

Salmonella ssp.	Not detected in 25 g
Total number of microbes	till $5,0 \times 10^6$ cfu/g
E.coli	till $5,0 \times 10^3$ cfu/g

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### Storage temperature

Chilled element loose: 0°C do +4°C  
 Chilled element VAC: 0°C do +4°C  
 Frozen element: not higher than (-18°C)

### Nutritional information

Parameter	%
Protein	17,85
Fat	8,07
Water	72,08

### Each package unit has label with following piece of information

Producing plant's name and adress  
 Name of product  
 Vacuum pack – VAC (applies to product in unit vac packaging)  
 Place of breeding: Poland  
 Place of slaughtre: Poland  
 Should be eaten after heat treatment.  
 Place and date of freezing (applies to frozen products). Expiry date.  
 Storage conditions:  
     Temperature from 0°C do +4°C (applies to chilled products)  
     Temperature: not higher than (-18°C) (applies to frozen products)  
 Net weight  
 Lot number  
 Veterinary number

### Expiration date

Chilled loose	<b>6 days</b>
Chilled unit packaging MAP	<b>10 days</b>
Frozen Loose	<b>12 months</b>
Frozen unit packaging MAP	<b>12 months</b>

### Packaging

Container with foil,  
chilled loose      Carton or container E2 lined with foil (blue, thickness min. 20 µm), sealed with veterinary mark weiht max.20 kg, stacked on pallets (H1) and secured with stretch foil.

Vacuum packed product (MAP) - unit packaging: 1-5 kg- folia PA/PE (transparent)

Frozen loose – foil  
/Container      Frozen product – pieces with the resulting mass packed in foil (blue, thickness min. 40 µm), sealed with veterinary mark weiht max.20 kg, stacked on pallets (H1) and secured with stretch foil.

### Transport conditions

Transport is carried out in cars adapted to transport refrigerated and frozen food in accordance of Anex No. 2 Regulation (EC) No. 852/2004 of the European Parliament and of the council of April 29, 2004

Transport temperature of frozen meat monitored durin transport in accordance with the requirements of Commision Regulation (EC) No 37/2005 of January 2005 on the monitoring of temperatures in menas of transport, during storage and storage of quick-frozen foofstuffs intended for human consumption.