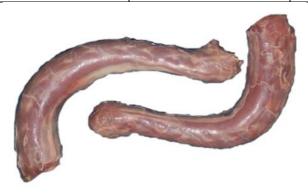
# **SPECIFICATION** TURKEY NECK, grade A

#### Edition no 05

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



**Product description** 

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.

Origin Place of breeding: Poland

Place of slaughter: Poland

Weight Goods vary in weight:

> ♀ 0,25 do 0,35 [kg] å 0,55 do 0,70 [kg]

Organoleptic features

Appearence 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

Clean, no mechanical or organic contamination. Cleanliness

**GMO** None Allergens None

Consumer purpose

Use only for meat products which have been thermal processed in approved plants ( min.  $\pm 72^{\circ}$ C). For all consumer groups except children under 1 year of age. To be further thermal processed.

Microbiological requirements

Not detected in 25 g Salmonella ssp.

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.

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 Chilled unit packaging MAP

Frozen Loose Frozen unit packaging MAP 6 days 10 days

12 months 12 months

**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 refrigarated anfd frozen food in accordance of Anex No. 2 Regulation (EC) No. 852/2004 of the European Parlament and of the council of April 29, 2004

Transport temperature of frozen meat monitored durin transport in accordance with the requirements of Commission 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.