

	Position	Name and surname	Signature
Developed by:	Junior Technologist	Edyta Misiak	Edyta Misiak
Approved by:	Investment Director	Ewa Olszewska	Ewa Olszewska
Number:	SP no. FG-05-D	Valid from:	04.11.2021
Replaced:	SP no. FG-05-C		

Product description

Chicken drumstick – tibia and fibula together with the surrounding muscles. Two cuts are made in the joints.

Photos



Organoleptic features

- **external appearance** – without any visible foreign particles and blood, acceptable single feathers on the ankle joints, acceptable slight breaks in the continuity of the skin at the cutting line, without mechanical damage to the skeletal and muscular system;
- **smell** – characteristic, natural for chicken meat, unacceptable foreign smell, testifying to the processes of meat decomposition by microorganisms and the smell of rancid fat;
- **colour** – characteristic, natural for the skin and meat of broiler chickens, no haemorrhages of the muscles are allowed, natural darkening of the surface of the frozen elements is allowed.

Microbiological requirements in accordance with

Commission Regulation (EC) no. 1441/2007 of December 5, 2007, as amended,
Salmonella *spp.* absent in 25 g.

Chemical requirements in accordance with

Regulation (EC) no. 1881/2006 of 19.12.2006 (as amended) – setting maximum levels of certain contaminants in foodstuffs.

Allergens

The product does not contain allergens.

Storage conditions

Chilled meat, stored at temp. from 0°C to +4°C:

- bulk – max. 6 days;
- packed in a protective atmosphere (MAP) – max. 10 days;
- vacuum packed (vac) – max. 11 days.

Frozen meat: stored at temp. no higher than -18°C for a period of 18 months.

Packaging

- plastic containers lined with foil;
- cardboard boxes lined with foil, arranged so that they do not deform and retain the aesthetic appearance of the finished product;
- PP trays (MAP) with an absorbent pad;
- Vac bags.

Packaging**I. Individual and collective packaging:**

Direct packaging	Weight [kg]	Collective packaging	Weight [kg]	Palletizing		
				Quantity per layer	Number of layers	Quantity of collective packaging per pallet
Plastic bag	15	E2	15	4	10	40
	10	Carton 600 x 400x70	10	4	16	64
	15	Carton 600 x 400x130	15	4/5	15/16	60/80
Vac bags	5	Carton 488 x 320 x 85	10	4/6	15/1 3+2 carton	60 / 80
Tacka PP + absorber	2,5	Carton 600x 400x130	10	4/5	15/16	60/80
	4	Carton 550 x 335 x 110	8	5	16	80
	5	Carton 550 x 335 x 110	10	5	16	80

I. Frozen blocks and polyblocks:**1. Individual and collective packaging:**

- Blocks and polyblocks 15kg.

2. Palletizing:

- 5 blocks in a layer;
- 11 – 16 layers on a pallet;
- Net weight of a pallet: 810kg.

Other on customer's request.



Labelling

The labelling includes:

- product name, thermal state;
- country of origin;
- expiration date for frozen chilled poultry elements;
- storage conditions;
- in the case of frozen products date of production and the date of freezing;
- batch no.;
- net weight;
- name, address and veterinary number of the manufacturer.

Transport

Poultry meat should be transported in cargo holds of transport means adapted to transporting food in a fresh or frozen state, protecting the product against the temperature rise above the values specified in the specification.
The loading condition of the transport means should make it impossible to transport and damage transport packaging during transport.
Refrigerated trucks must be clean, without foreign smells.

Destination

The product needs cooling/freezing.
For direct sale as a chilled/frozen element or as a raw material.

Usage (consumption conditions)

The product is not intended for direct consumption.
It should be consumed after heat treatment.

Batch number

Specifies the origin of the raw material, manufacturing day.

Check by metal detector

Product is checked by metal detector.
Test pieces : small package (packaging weight up to 1,5 kg)
Ferrous 2.0 mm
Non ferrous 2.5 mm
Ss 3.0 mm

Test pieces : big package (packaging weight above 1,5 kg)
Ferrous 5.0 mm
Non ferrous 5.0 mm
Ss 6.0 mm