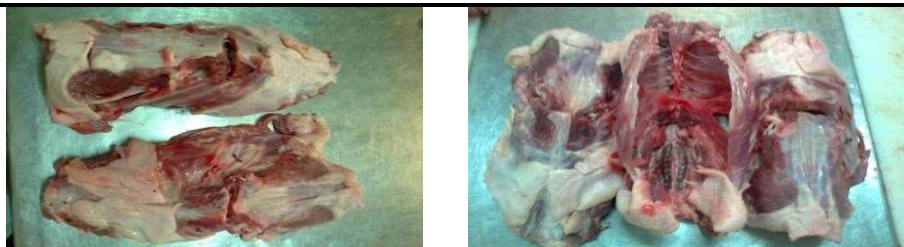


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		SPECIFICATIONS OF RAW MATERIALS		Version:	5
No. 73n / 2014		Goose carcasses		Date:	01.08.2016r.
1.	PRODUCT NAME	Goose carcasses			
2.	PRODUCT PHOTO				
3.	DESTINY	For all consumer groups. Intended for further processing or for retail trade. Food product intended for consumption only after heat treatment.			
4.	RAW MATERIAL	The raw material for gourmets' goose meat dishes is gutted flesh, recognized by the Veterinary Inspection as fit for consumption without reservation. For the production of deep frozen goose carcasses, only fresh raw material should be used.			
5.	PRODUCT DESCRIPTION	Goose carcasses are formed during the process of cutting goose - they are obtained from the dorsal part of carcasses, after separating the neck, wings, breasts, legs, with or without a cantilever, and after transverse incision of the obtained corpus; includes the ribs and part of the spine together with adjacent muscles and skin. Clean elements, free of physical impurities and blood. Non-aligned cutting lines and protruding bone fragments as well as fragments of skin unrelated to the muscles are allowed. No signs of bile flooding are allowed. During the qualitative assessment of quality deviations allowed under Commission Regulation (EC) No 543/2008 dated. 16.06.2008r. - Article 8, paragraph 2.			
6.	ORGANOLEPTIC	Surface appearance	Fresh - surface area of slightly damp Frozen - surface dry, allowed frosting on package.		
		Color	Natural, characteristic for skin and muscle of geese; in the case of deep frozen goods - no signs of freezer burn (clearer coloration); allowed darker natural color of the surface due to freezing technology.		
		Smell	Characteristic for raw poultry meat; unacceptable sour smell, moldy or any other foreign smell, example rancid (carcasses deep-frozen).		
7.	PHYSICAL REQUIREMENTS	Maximum levels of certain impurities	The maximum level of lead		0.1 mg / kg fresh weight
			The maximum level of cadmium		0.05 mg / kg fresh weight
			Sum of dioxins and dioxin-like PCBs	WHO-PCDD / F-TEQ	1.75 pg / g fat
				WHO-PCDD / FTEQ PCB-	3.0 pg / g fat
8.	MICROBIOLOGICAL REQUIREMENTS	Type of micro-organisms			Score
		Salmonella spp.			absent in 25 g
		Campylobacter spp.			absent in 25 g
9.	OTHER REQUIREMENTS	allergens	The product does not contain allergenic		
		GMOs	The product is not genetically modified		
		mechanical impurities	The absence of foreign materials - metal pieces, plastic, wood, etc..		
10.	THERMAL STATE	a) Fresh - the temperature of the chilled to + 4 ° C -1°C b) Quick-frozen - frozen to a temperature not higher than -18°C			
11.	THE STORAGE CONDITIONS	According to prior heat at temperatures specified in step 10.			
12.	Shelf / DATE OF MINIMUM DURABILITY	a) Fresh: 6 days			
		b) Deep frozen - 18 months			

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		SPECIFICATIONS OF RAW MATERIALS	Version:	5
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13.	METHOD OF PACKAGING	a) Fresh: packed in E-2 containers or cartons lined with polyethylene bags of 15 kg or other packaging - on customer's request b) Deep frozen - block 15 kg secured with a plastic bag or other packaging - at the customer's request All of the unit packages mentioned should have a Declaration of Conformity for products intended for contact with food.		
14.	LABEL	Product name, thermal state, batch number, net weight, expiry date or the date of minimum durability, in the case of deep frozen goods - date of freezing, storage temperature, country of origin, veterinary inspection mark, name and address of the producer, entry: "For consumption after heat treatment", and in the case of a deep-frozen item, additional provisions: "Protect from defrosting" and "After thawing, do not refreeze".		
15.	TRANSPORT	Transport in transport holds protecting the temperature specified in point 10.		
16.	RESEARCH	Type	Frequency	
		a) the status of the prepackage	a) ÷ c) - for each batch of product	
		b) the organoleptic requirements		
		c) Determination of temperature		
		d) Maximum levels of certain impurities *)	d) - once a year	
		*) Is sent to study the whole carcass from which samples are taken from different parts		
17.	COUNTRY OF ORIGIN	Breeding place: Poland / Hungary / Slovakia Slaughtered in Poland		

He prepared:

Marta Brzeszcz

approved:

Aneta Łopacka

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		SPECIFICATIONS OF RAW MATERIALS	Version:	5
No. 73n / 2014		Goose carcasses	Date:	01.08.2016r
	Position	First name and last name	Date	Signature
Prepared by:	Specialist. Slaughter and Cutting Technology	Marta Brzeszcz		
approved:	Director of Technology and Implementation	Aneta Łopacka		
	Position	First name and last name	Date	Signature
I accept the specifications of raw materials:	Director of the Department of Poultry	Zdzisław Kulpa		
	Department of Poultry Production Manager Water	Anna Kolos		

Maikammer, 10.05.2019