



## 3 mm Baader chicken meat

### Description:

Mechanically separated Baader meat from off-cuts of chicken fillets, 3 mm. Free of foreign bodies.

### Organoleptic Characteristics:

- Structure: granulated paste.
- Colour: white.

### Physical-chemical characteristics:

- Fat: < 15
- Proteins: 20 + / - 2

### Microbiological Characteristics:

EU regulation 2073/2005 is not directly applicable due to the production technique used since this criterion is applied to the mechanically separated meat produced using the techniques set out in chapter III, point 3, of section V of appendix III of Regulation (EU) No. 853/2004 (techniques that do not alter the structure of the bones used in the production of the MSM and whose calcium content is not notably greater than that of minced meat) and which are immediately carved up after being deboned.

However, the values of reference followed by our company are:

Concepts	Internal values of reference
Aerobic mesophilic	< 10 <sup>7</sup> ufc/g
Escherichia coli	< 10.000 ufc/g
Salmonella spp	Absence in 10 g

### Use conditions:

Used as ingredients for manufacturing heat-treated meat products in licensed establishments.

### Storage conditions:

Frozen product: - 18° C

### Useful life of the product:

Frozen product: 3 months



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### Labelling:

- Name of the product.
- Identification of the company.
- Production / freezing date.
- Storage temperature.
- Expiry date.
- Batch Number.
- Net Weight.
- Oval stamp with Sanitary Record No. (10.23695/V)

### Packaging:

- Green plastic bags.
- Approx. 10.40 kg block.
- 800 x 1200 cm (EUR) wooden pallet
- No. of blocks per pallet: 80
- Approximate weight of the pallet: 855 kg