



## MDM chicken 3 mm lowfat

### Description:

Mechanically separated meat obtained from chicken fillet cuts from healthy animals, free from feathers, viscera, additives, hormones and any foreign body.

### Organoleptic Characteristics:

- Structure: paste.
- Colour: pink / red.
- Calcium: < 0,1 %

### Physical-chemical characteristics:

- Humidity: 65 - 70 %
- Fat: 8 - 12 %
- Protein: 14 - 17 %

### 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	< $10^7$ 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:

Cooled product: 0° C a 2° C  
Frozen product: - 18° C

### Vida útil del producto:

Cooled product: 24 horas  
Frozen product: 3 meses



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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:

- Polyethylene bags opaque blue gauge 160-220 microns.
- Block approx 12.5 Kg .
- Block size: 54.5 x 34.5 x 8 cm
- Wooden Pallet 800 x 1200 cm ( EUR)
- Number of blocks per pallet: 75
- Approximate weight of pallet: 1.000 kg