



## Chicken off-cuts

### Description:

Chicken off-cuts healthy, qualified for human consumption and are prepared hygienically.

### Organoleptic Characteristics:

- Colour : must be characteristic .
- Texture : must be firm to the touch , with no signs of dehydration.
- Smell: characteristic should be no evidences presence of chemicals, decomposition or rancidity.

### Nutritional value (100 g of product):

- Fat: 8 g
- Protein: 20 g
- Carbohydrates: < 0,1 g

### Microbiological Characteristics:

Parameters	Optimum value
Salmonella enteritidis	Absence in 25 g (n=5, c=0)
Salmonella typhimurium (cepas 1,4(5), 12i)	Absence in 25 g (n=5, c=0)

### 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

### Use conditions:

Cooked before consumption.

### Storage conditions:

Frozen product: - 18° C

### Useful life of the product:

Frozen product: 12 meses