



CHICKEN BREAST FILLETS 70-90 IQF (Frozen)



Product description

Size	: 70-90
Brand	: QUALIKO
Origin	: Ukraine
Further	: Halal slaughtered

Organoleptic parameters

Colour	: Characterizing for chicken, fresh
Smell	: Characterizing for chicken, fresh

Ingredients

Chicken breast

Chemical standards

Protein	: > 19%
Moisture	: ± 75 %
Fat	: < 2,5 %

Microbiological standards

Parameters	Target	Maximum
Salmonella		Acc. to EU2073/2005:
- Salmonella Enteritidis		Not detected in 25g
- Salmonella Typhimurium		Not detected in 25g



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QUALITY MEATS

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Quality parameters

Parameters	Target	Tolerance
Remains of visible fat	0	5% of weight 1 pc
Small bones <7 mm	0	8 pc/100 kg
Big bones >7 mm	0	2 pc/100kg
Small cartilages <5 mm	0	10 pc/100kg
Big cartilages 5-12 mm	0	6 pc/100kg
Critical cartilages >12 mm	0	2 pc/100kg
Small light blood spots <10 mm	0	100 pc/100kg
Big light blood spots >10 mm	0	60 pc/100kg
Small dark blood spots <20 mm	0	40 pc/100kg
Big dark blood spots >20 mm	0	20 pc/100kg

Packaging

Packaging	Material	Weight	Thickness / Size
1 st	Transparant PE bag (foodgrade) Qualiko	5 kg	90μ
2 nd	Cardboard box Qualiko	10 kg	600 x 400 x 110 mm

Sealed on a wooden or plastic pallet

Metal detected

Ferrous : 3.0 mm

Non ferrous : 3.5 mm

Stainless : 4.0 mm

Labeling

	Bags	Carton	Pallet
Product name	X	X	X
Product code	X	X	X
Weight	X	X	X
Lot number	X	X	X
Health mark code	X	X	
Production date	X	X	X
Expiry date	X	X	X
Storage conditions	X	X	X
Country of origin	X	X	
EAN code	X	X	
HALAL Logo	X	X	



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Storage temperature

Target temperature at delivery -18°C, maximum -15°C. Product to be stored at -18°C

Allergenic data

No allergens present in product (EU 1169/2011)

GMO

The product is free of GMO

Expirydate

730 days after production date

Cooking instructions

Fully cook before consumption

Quality

Allowable deviations:

As described at Quality parameters

The total permissible quantity (weight per unit) of poultry meat with deviations may not exceed 2.5% of the batch.

Product is free from objects originally not present in the meat like wood, rope, plastic, metal, glass, etc.