

PRODUCT DESCRIPTION

I. Main information about the production

1. Manufacturer's name and address:
EURO-CHICKEN Kft.
6758 Rösztke, Felszabadulás u. 75.
2. Name and address of manufacturer's premises:
EURO-CHICKEN Kft.
6758 Rösztke, Felszabadulás u. 75.
EU license number HU.405
3. Name of the product:
Mechanically separated chicken meat (3 mm) industrial material for the production of heat-treated meat products.
4. Quality standard regarding the product (Codex Alimentarius Hungaricus [Magyar Élelmiszerkönyv, MÉ], etc.):
Standard Nr: "MÉ 1-3/13-1"
5. Product composition calculated per functional unit:
For 100 kg mechanically deboned meat: 330-340 kg of boned cuts / chicken backbone chicken sternum, chicken neck, chicken flesh-bearing bones. The material does not contain long bones.
6. Brief description of the production:
Separation: The cut chicken parts of 0 +2 °C temperature (kept in closed, plastic containers) are moved to the container tilter, then after its elevation are poured into the screw elevator spout. Then the product enters in the spout of the machine type "BEEHIVE RSTD-06", where the cylinder via low pressure carries it through to the perforated filter of 3,00 mm. During the boning the meat and the bone become separated, and access to different storage containers in two distinct ways.

Packaging: the granular material from the machine is disposed in compartments lined with foil. In order to justify and measure the product, it is measured and justified to a net weight of 12 kg/compartment.
The compartments on the pallets are transferred to a freezer and are frozen to -32 °C. Time of freezing: 16 hours. Core temperature: -18 °C.
The frozen products are placed to EU pallets laminated with corrugated paper. The product is packed in foil and is labelled. It is stored on -20 °C until shipment. Shipment by refrigerator vans.
7. Information about the standards that guarantee the quality and safeness of the product:
Application of HACCP (*Hazard Analysis and Critical Control Points*) from January 1st. 2002
EU license number HU-405 from May 1st, 2004

II. Quality characteristics of the product:

1. Organoleptic properties:

Particle size:	3,00 mm
Exterior:	reddish, pink surface
Texture:	homogeneous
Taste and smell:	clean, characteristic of poultry

2. Compositional characteristics (e.g.: fat, calcium, etc.):

Fat content:	max. 15 %
Connective tissue:	max. 10 %
Calcium:	max. 100 mg/100 g

3. Quantity characteristics (weight, volume, unit)

12,- kg/block
624,- kg/pallet, 864,-kg/pallet

4. Description of packaging:

License number of packaging material:

License number issued by the National Directorate for Food and Nutrition Science of Hungary [Országos Élelmezés- és Táplálkozástudományi Intézet, OÉTI]: 1619/2006.

The packaging material meets the requirements of the Codex Alimentarius Hungaricus [Magyar Élelmiszerkönyv, MÉ] nr. 1-2-2002/72 and nr. 1-2-82/711, as well as the requirements of BgVV (German Institute for Consumer Health Protection and Veterinary Medicine) and FDA (U.S. Food and Drug Administration), suitable for wrapping food, and is in compliance with the sanitary and veterinary requirements.

5. Packaging for large consumption:

EU pallet, plastic foil, corrugated paper

6. Durability date, storage conditions:

On -18 °C for 3 months

III. Food description (label draft)

„EURO-CHICKEN KFT. Rösze

MECHANICALLY SEPARATED CHICKEN MEAT (3 mm)

Best before:

Production code:

Storage: on -18 °C

DO NOT refreeze after thawing!

Net weight: 624 kg and 864 kg units

Use for: heat-treated food

Item number:

Date of freezing:

IV. Declaration:

The name of the product is not in breach of the rights of any trade mark (patent, industrial designs, trade mark, etc.)

- V. The mechanically deboned, frozen chicken (3 mm) produced by Euro-Chicken KFT does not contain genetically modified parts, and allergenic substances cannot be found at the premises of the production.

Röszke, April 22nd 2016

Ferenc Kovács
Director of the Production Unit