

	PRODUCT SPECIFICATION		IFS Food FP 4.2 Annex 1
Version 02	Amendment:	Valid: 01.09.2021	Page: 1/3

1. Technical requirements	
Product name	DUCK MAGRET WITH SKIN
Raw material:	Canards pekings (Anas platyrhynchos);
Number of Technological documentation	02-2019
Product Description	Breast fillet with anatomical boundaries: shoulder joint at the front, the border between the ribs and the sternum at the back, to the end of the sternum, with the skin and subcutaneous fat covering the pectoralis muscle, without the pectoralis muscle.
2. Shelf life and storage conditions	
Storage conditions and shelf life	Fresh: up to 28 days at T° not lower than -2° C and not higher than 4° C, packed in vacuum bags. Quick-frozen: up to 24months at T° not higher than -18° C.
Storage in warehouses	Fresh: at T° not lower than -2° C and not higher than 4° C Quick frozen: at T° no higher than -18° C.
Delivery temperature	Fresh: at T° not lower than -2° C and not higher than 4° C Quick frozen: at T° no higher than -18° C.
3. Health and hygiene and quality parameters and standards	
3.1. Organoleptic parameters	
Colour	Specific. Of the skin: creamy to straw yellow in colour. Of musculature: reddish colour. Slight reddish at the tips of the follicles.
Odour	Specific. No off-odour is allowed.
Consistency	Fresh - tight elastic Quick frozen - solid.
Appearance	Whole, properly shaped cuts. Skin - clean, no visible foreign particles, dirt or blood, no lacerations, no subcutaneous haemorrhages and bruising, non decubital changes. The fillet is well developed, wide, long and fleshy. There must be no signs of refrigerant burns unless they are few in number and small in size, hardly noticeable.
3.2. Microbiological indicators	
Salmonella	n=5; c=0; m/M absent in 25 g
Listeria monocytogenes	n=5; c=0; m/M absent in 25 g
3.3. Toxicological indicators	No presence of the following substances is allowed: Residues from veterinary products, hormones and environmental contaminants. Genetically modified organisms
4. Packaging, labelling and marking of the finished product	
Packaging	In vacuum bags of 1 piece Products with compromised packaging integrity are not allowed.
Packaging	Cartons of corrugated cardboard 2,5 kg, 5 kg, 10 kg or 12 kg; Paper labels; Polyethylene shrink wrap
Number of bags per carton	2
Type of pallet	EURO pallet
Pallet dimensions	800/1200 mm

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Quantity of cartons per pallet	204; 120 - 144; 60
Rows	17; 15-17
Stretch film	Yes
Quantity of cartons per row	12; 8; 4
Information on the label	<p>Product Name;</p> <p>Category depending on structure and appearance: class A or class B;</p> <p>Thermal state: fresh, frozen;</p> <p>Cooling method: air,</p> <p>Date frozen: "Frozen on...";</p> <p>Expiry date: "Best before...";</p> <p>Lot number: "L";</p> <p>Storage conditions;</p> <p>Instructions for use: "For consumption after cooking! Do not refreeze after defrosting!";</p> <p>Name and registered office of the manufacturer;</p> <p>Registration number of the enterprise;</p> <p>Country of origin: Bulgaria</p> <p>Net quantity: indicate the corresponding weight per mass;</p> <p>TD Number;</p> <p>Barcode;</p>
The expiry date shall be indicated as follows:	<p>The date shall be preceded by the words "Best before", followed by a specific day, month and year, in the order specified and in uncoded form.</p> <p>DD/MM/YYYY</p> <p>DD - date, MM - month, YYYY- year</p>
Formation of Lot Number	<p>A lot number marked 'L' shall be marked on each package of finished product.</p> <p>The lot number is formed by an eight digit code:</p> <ul style="list-style-type: none"> - the first six digits determine the date, month and year of slaughter of the waterfowl; - The seventh and eighth digits identify the company code of the waterfowl supplier.
5. Legal requirements for food safety	The applicable legal requirements of the Bulgarian and European laws are complied with.
6. Consumers/users known to be particularly vulnerable to specific food hazards.	<p>1. The products are intended for consumption after cooking</p> <p>2. The products do not contain ingredients that may cause adverse allergic reactions in susceptible individuals according to Annex II to Article 2 of Regulation 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.</p> <p>3. No GMO raw materials or additives containing GMOs are used in the manufacture of the product. No food or medicine containing GMOs are used in the rearing of waterfowl.</p> <p>4. The products are not treated with ionizing radiation (to extend shelf life) and do not contain additives treated with ionizing radiation.</p>
7. Documentation accompanying the goods on dispatch	<p>Financial documents (invoice, bill of goods).</p> <p>Commercial document</p>