



Product Specification

Data: 17/04/2025
Hora: 14:40
Usuário: jco

Status: Solicitacao aprovada

Product Identification

Code:504

Product:FROZEN BONELESS CHICKEN MEAT - SKINLESS HALF BREAST

EAN-13:7898641040584

Approval by Ministry of Agriculture/DIPOA:0314/3409

Country of Destination:Mercado Externo

Author:Leticia Bragança

Elaborated on:27/03/2025

Review:011

DUN-14:27898641040588

Market:Externo/Interno

Approval:31/03/2025

Approver:Juliane Cecchin

PDF:

Product Description

FROZEN BONELESS CHICKEN MEAT - SKINLESS HALF BREAST - 140G UP - PAQUETE

PRODUCT INFORMATION

Maxicon code: 3410491

Primary packaging weight: 2 kg

Secondary packaging weight: 12 kg

Shelf life: 2 years

Date format: DD/MM/YYYY

Brand: Frango Bello

Commercialization: Europe

Storage temperature: -18°C

QUALITY STANDARD REJECTION



PRIMARY PACKAGING

Kind of packing: Low density polyethylene (LDPE), without pigments, destined to come into contact with food.

Closure Type: Single Side Welding

Standard of products by packing: Each piece of the product should have a minimum weight of 140g.

The product should be placed in the package so that necessarily occupy the entire primary packaging.

The date stamp should be within the specific field with the readable information.



SECONDARY PACKAGING

Standard of products in the box: The boxes must contain 6 packages of 2 kg, totaling 12 kg/box.

All bags should be facing the same side with the logo up.

The label should be placed on the lid of the form not exceed the dimensions thereof.

The importer's information label should be placed after the freeze next to the first label and also the safety seal labels are added.

The boxes must be wrapped in polyethylene plastic so that they are completely closed.

NUTRITIONAL INFORMATION

PARAMETER	PER 100 g
ENERGY / ÉNERGIE / ENERGIE / ENERGIA ENERGIA / VALOR ENERGÉTICO (kJ/ kcal)	104 kcal = 437 kJ
FAT / GRAISSE / FETT / GRASSO GRASA / LÍPIDOS (g)	1g
OF WHICH SATURATES / QUI SATURE DAVON GESÄTTIGTE FETTSÄUREN DI CUI SATURI / DE LOS CUALES SE SATURA DOS QUAIS ÁCIDOS GORDOS SATURADOS (g)	0g
CARBOHYDRATES / LES GLUCIDES / KOHLENHYDRATE CARBOIDRATI / LOS HIDRATOS DE CARBONO HIDRADOS DE CARBONO (g)	0g
OF WHICH SUGAR / DONT LE SUCRE / DAVON ZUCKER DI CUI ZUCCHERI / DE LOS CUALES EL AZÚCAR DOS QUAIS ACÚCARES (g)	0g
PROTEIN / PROTÉINE / EIWEIFS / PROTEINA PROTEÍNA / PROTEÍNA (g)	23g

PARAMETER	PER 100 g
ENERGY / ÉNERGIE / ENERGIE / ENERGIA ENERGIA / VALOR ENERGÉTICO (kJ / kcal)	124 kcal = 522 kJ
FAT / GRAISSE / FETT / GRASSO GRASA / LÍPIDOS (g)	3 g
OF WHICH SATURATES / QUI SATURE DAVON GESÄTTIGTE FETTSÄUREN DI CUI SATURI / DE LOS CUALES SE SATURA DOS QUAIS ÁCIDOS GORDOS SATURADOS (g)	0 g
CARBOHYDRATES / LES GLUCIDES KOHLENHYDRATE / CARBOIDRATI LOS HIDRATOS DE CARBONO HIDRADOS DE CARBONO (g)	0 g
OF WHICH SUGAR / DONT LE SUCRE DAVON ZUCKER / DI CUI ZUCCHERI DE LOS CUALES EL AZÚCAR DOS QUAIS ACÚCARES (g)	0 g
PROTEIN / PROTÉINE / EIWEIFS / PROTEINA PROTEÍNA / PROTEÍNA (g)	24 g
SALT / SEL / SALZ / SALE /SAL/ SAL (g)	0,1 g

MICROBIOLOGICAL CHARACTERISTICS

	U/A	Wanted	Min	Maximum
Salmonella Enteritidis				Absence/25g
Salmonella typhimurium				Absence/25g

PHYSICOCHEMICAL

	U/A	Wanted	Min	Maximum
Relation Humidity/Protein	-	-	-	3,40

PRODUCT PACKAGING AND TRANSPORT

The product must be transported in a refrigerated truck, properly cleaned and in good condition.

The truck must have its refrigeration equipment in good working order, to ensure that the cargo reaches its destination under the specified conditions.

The transport temperature must not exceed -18°C.

REFERENCES

- Regulation (EC) 2073 of 15/11/2005 (Microbiological criteria applicable to foodstuffs);
- Circular Letter No. 64 of 08/17/2023 (Additional requirements for exports to the European Union and the United Kingdom);
- Regulation (EC) No. 543 of 16/06/2008 (Total water content in pieces of poultry);
- POP 0006 - Allergen Control;
- PQME 0022 - Quality Standard.

PRODUCT CHARACTERISTICS

- Appearance: Characteristic of the product
- Flavor: Characteristic of the product
- Odor: Characteristic of the product
- Color: Feature of the product

COMPOSIÇÃO DE INSUMOS

- 100033 - 2978203 - TAMPA DE PAPELÃO AUTOMATICO 440X291X130 - BELLO- EUROPA - UN - 1,00000
- 100040 - 2573202 - FUNDO DE PAPELÃO AUTOMATICO 415X275X130 BELLO - UN - 1,00000
- 100060 - 3256016 - FILME IMPRESSO 530X0,60 - BELLO - MEIO PEITO S/O S/P EUROPA - KG - 0,04200

100068 - 3135804 - FILME PEBD TRANSP LISO ENCOLHIVEL 75.0X0,23 - KG - 0,01840
100134 - 2389009 - ETIQUETA 210 X 90 - BOPP BRANCA SEM ESCRITA - UN - 1,00000
100136 - 2985412 - ETIQUETA 7,5X14,5 LACRE DE SEGURANÇA EUROPA - UN - 2,00000
100137 - 2379402 - ETIQUETA 90 X 90 - BOPP VERDE LIMÃO SEM ESCRITA - UN - 0,01110
100142 - 2405605 - RIBOM 90MM X 450 M RESINA - UN - 0,00048
100149 - 641409 - FILME STRETCH 3 500 X 19 MAN GOLD MANUAL - KG - 0,00600
100192 - 3561549 - SACO 24X36X0,012 - MEIO PEITO EUROPA IN NATURA - UN - 2,00000
100905 - 4371727 - COLA HOTMELT BAMF UTURA 45 BEARDOW - KG - 0,00200
100977 - 4653518 - FITA CEED RIBBON BLACK TTR 3611 33MMX500M - UN - 0,00010

Assinaturas



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Coordenadora de G. Q.

Norita O'Keeffe

08/12/2025