 BRADO-2 S.A. <small>UBOJNIA DROBIU</small>	Zakłady Mięsne BRADO-2 S.A. 34-100 Tomice, ul. Dworska 18	
	Specification of a finished product	Edition: 2 Page: 1/ 2
CODE	SW-61M	Date: 2025-06-03
FROZEN CHICKEN LEG QUARTER GRADE A		According to Annex 4.2-2

1. Product specification

Characteristics	
Product specification	A chicken leg quarter is an element of a poultry carcass containing the thigh and drumstick with skin, and half of the pelvis and back with muscles and skin, with a removed rump element cut out with fat from fresh, chilled chicken. The leg quarters of chickens are obtained from a slaughtered and gutted broiler. The raw material for the production of chicken leg quarters is slaughtered poultry, such as chicken, examined before and after slaughter by an official IW doctor and approved for consumption without any reservations.
Processing method	The carcass for the production of frozen chicken leg quarter is cooled using the air-spray method, the maximum temperature after the poultry carcass comes out of cooling is +4°C. Chicken leg quarter frozen in a shock chamber.
Organoleptic features	Frozen chicken leg quarter - poultry meat in pieces, cut in accordance with its anatomical shape, smooth cut lines, no shreds of skin, properly bled and dripping, skin without discoloration and mechanical damage. Appearance typical of the product; visible chicken quarter with bone, with skin, visible fat, membranes, single blood clots, surface clean, moist, shiny, free of contamination and foreign bodies. The surface of the elements with the cut out rump and residual fat. Texture – proper compact, firm and elastic. Smell - natural, characteristic of meat of a given type of poultry. Natural darkening of elements resulting from the freezing process and the edges of the leather is allowed. Slight colorless frosting (icing) is allowed. No bleeding is allowed. Unacceptable foreign odor, odor indicating the processes of decomposition of meat and rancid fat. Frost burns are unacceptable. In each delivery, up to 1.5% of the product is allowed with minor non-critical defects that do not affect safety, quality or compliance with legal requirements. This level is considered an acceptable tolerance and does not constitute a basis for complaint. Examples of non-critical defects: <ul style="list-style-type: none"> • minor skin damage or bruises incurred during slaughter/transport, • minor differences in the size of carcasses or poultry parts, • individual feathers, reddening of wing tips, • minimal damage to packaging (dents, scratches) without affecting product quality.
Raw material	The raw material for the production of frozen chicken leg quarters are fresh chicken carcasses subjected to the manual cutting process.
Consumer intended use	They are intended for general consumption after heat treatment. The product is not intended for direct consumption.
Allergens	There may be traces of protein of eggs.
Contamination	None
Radiation	No ionizing radiation is used
Country of origin	EU

2. Microbiological requirements

Type of examination	n	c	Unit	Acceptable level of microorganisms	
				m	M
Total number of microorganisms	5	2	jtk/g	5,0 x 10 ⁵	5,0 x 10 ⁶
Escherichia coli	5	2	jtk/g	500	5000
Enterobacteriaceae	5	2	jtk/g	1,0 x 10 ⁴	1,0 x 10 ⁵
Salmonella (in 25 g)	5	0		absent	absent
Listeria monocytogenes (in 25 g)	5	0		absent	absent

n – number of samples to be tested

c – maximum number of samples that can have results between m and M

jtk/g – colony forming units per gram of product

m – allowable number of microorganisms (when the result is ≤ m, the sample meets the requirements)


M – maximum number of microorganisms (when the result is > M, the sample does not meet the requirements)

absent – means that the microorganism cannot be present in the tested amount of product

3. Chemical requirements

No preservatives are used

Maximum levels of certain pollutants	
The highest allowable level of lead	0,1 mg/kg of fresh mass
The highest allowable level of cadmium	0,05 mg/kg of fresh mass

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4. Physical requirements

Contamination with foreign bodies is not allowed.

5. Packaging and labelling of a product

Packaging	The individual and collective packaging consists of blue PE foil bags secured with a veterinary mark, which also serves as a seal, or PE foil bags with or without print and permanently closed. The transport packaging is E2 containers, cardboard boxes, clean and free of foreign odors, marked with a label. Unit and collective packaging should have declarations of conformity regarding approval for contact with food.
Weight	Unit packaging: 10 kg, 15, 20 kg bags in E2 containers, boxes or according to customer requirements.
Labelling	name of the plant name of the assortment batch number the storage conditions date of production date of freezing expiration date net weight veterinary mark identification number class "A" form of consumption: consume after heat treatment breeding place place of slaughter Form of consumption: consume after heat treatment - recipient's language Do not thaw frozen meat once it has been frozen- recipient's language Thermal state frozen
Example of label	If applicable

6. Storage conditions, storage period, transport

Storage conditions	Storage and transport temperature of frozen chicken leg quarter not higher than -18°C. Thermal state – frozen.
Best before date	Date on the packaging. The shelf life applies to products in which the cold chain has not been interrupted. Do not thaw frozen meat once it has been frozen.
Transport	Means of transport should be clean and free from foreign odors. Refrigerated cars maintaining the temperature in every place of the product no higher than -18,1°C. A short-term temperature increase of no more than +2°C is allowed during loading and unloading manipulation activities.

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