

Frozen chicken legmeat 3 mm trimmings

Product Description:

Frozen chicken legmeat trimmings 3mm. Product freezed in ~15,5 kg blocks, in food grade blue bandage film.

Production method:

The live-birds are stunned using gas (CO₂) stunning system and the eviscerated carcasses are chilled using combined chilling system (water bath immersion combined with air). After chilling, the carcasses are deboned with the use of automatic modular filleting system. After filleting the whole thigh, the thigh cut is produced when the thigh fillet is cleaned. The raw material is comminuted on a 3 mm sieve of a separating machine and frozen in ~15.5 kg blocks in the plate freezer. The frozen blocks are placed on an H1 plastic pallet covered with a poly sheet by the automatic palletizer in a 4-pack, 15 rows high. The created stack must then be covered with a blue container cap, wrapped around with blue bandage film and secured with strapping tape lue bandage film.

Organoleptic parameters:

Colour: Pink, pale pink

Particle size: 3 mm

Ingredients: 100 % Chicken leg trimmings.

Contamination: No foreign material; bones, bigger than 3 mm not allowed .

Chemical Composition:

Protein content: 16-20 %

Calcium content: less than 200mg/kg.

Fat content: 7-13 %

Microbiological Standards:

Mikroorganizmus/ Microorganism	n	c	m (cfu/g)	M (cfu/g)
Aerobic organism /<i>Aerob mikrobák</i>	5	3	5x10⁶	5x10⁷
E.coli	5	2	50	500
Salmonella typhimurium, enteritidis	Negative in 25 g			

Transport and storage conditions:

Frozen: Transport : < -18°C
 Storage : < -18°C

Shelf-life:

killing + 365 days

* At store temperature mentioned above.

Packing:

Primary packaging: Bulk packed, blue plastic container cap, blue bandage foil, food grade. It is in accordance with EU 1935/2004 EU

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