


 GRETA-PLUS	HACCP SYSTEM DOCUMENTATION	Version: 02
GRETA - PLUS ANNA GRETA sp.k. ul. Sienkiewicza 100 95-060 Brzeziny	PRODUCT SPECIFICATION	Release date: 22.01.2025

PRODUCT:	FROZEN MECHANICALLY SEPARATED CHICKEN MEAT – RED BAADER 3MM
PRODUCT DESCRIPTION:	Mechanically separated meat (MDM) with a diameter of 3mm. Method of extraction disrupting the bone structure.
USE:	For consumption after heat treatment. For the production of canned goods, pâtés, cold cuts, sausages.
ORIGIN OF RAW MATERIAL	Raw material (not older than 3 days) used for the production of MDM, excluding feet, neck and head skin, at a temperature $\leq 2^{\circ}\text{C}$, comes from chickens bred in Poland and slaughtered in Polish poultry slaughterhouses under veterinary supervision.
TEMPERATURE:	$\leq -18^{\circ}\text{C}$
SHELF LIFE:	3 months from date of manufacture for EU 12 months from date of manufacture outside EU
PACKAGING:	Poly-block with pallet label Cardboard lined with blue foil with unit label Bare block with pallet label Standard packaging or as agreed with the customer
ORGANOLEPTIC FEATURES:	Moist surface, frosting of the block or packaging is permitted; freezer burns and foil frozen into the block are unacceptable; pasty consistency after thawing. Colour from red to pink, colour from pale pink to white, greying on the surface permissible, local greenish discolouration, signs of mould and significant blood splashes unacceptable. Odour characteristic of raw poultry meat and poultry species, without any foreign odours.
VETERINARY IDENTIFICATION NUMBER (WIN):	PL10214101WE
PRODUCT IMAGE:	

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INFORMATION ON THE LABEL:	<ul style="list-style-type: none"> • manufacturer, • product name, • production date=freezing date/batch number, <ul style="list-style-type: none"> • use by, • veterinary number of the plant, <ul style="list-style-type: none"> • storage temperature, • net weight, • deep-frozen product, approved for human consumption after heat treatment. 			
MICROBIOLOGICAL CHARACTERISTICS n- number of samples c- number of samples with values between m and M	Parameter (n=5, c=2)	m	M	
	<i>E.Coli</i>	500 cfu/g	5000 cfu/g	
	<i>Salmonella</i>	Absent in 10g		
	<i>Aerobic bacteria</i>	5*10 ⁵ cfu/g	5*10 ⁶ cfu/g	
PHYSICAL AND CHEMICAL CHARACTERISTICS	<i>Water</i>	<i>Fat</i>	<i>Protein</i>	<i>Calcium</i>
	70,2% (±3,5%)	6,0% (±0,5%)	18,3% (±2,9%)	0,0708%
CHEMICAL PARAMETERS	Product free from contamination by dioxins, pesticides, heavy metals and pharmaceutically active compounds.			
ALLERGENS	No			
GMO	No			
PRODUCT TREATED WITH IONISING RADIATION	No			
PRODUCT SUBJECT TO METAL DETECTION	Yes			

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Applicable law
<ul style="list-style-type: none"> • Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on <i>microbiological criteria for foodstuffs</i> • Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 <i>laying down health rules as regards animal by-products not intended for human consumption</i>, and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) • Act of 25 August 2006 <i>on food and nutrition safety</i> (Journal. of Laws of 2020, item 2021, as amended) • Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 <i>on the hygiene of foodstuffs</i> (OJ L 139, 30.4.2004, as amended) and its supplementing Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 <i>laying down specific hygiene rules for food of animal origin</i> (OJ L 139, 30.4.2004, as amended) • Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 <i>on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC</i> (OJ L 338/4 of 13.11.2014, as amended) • Regulation (Eu) No. 1169/2011 of the European Parliament and of the Council on <i>the provision of food information to consumers</i> • Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on <i>genetically modified food and feed</i> and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC • Commission Regulation (EC) No 543/2008 of 16 June 2008 introducing detailed rules for the implementation of Council Regulation (EC) No 1234/2007 on <i>certain marketing standards for poultrymeat</i> • Commission Regulation (EU) 2023/915 of 25 April 2023 on <i>maximum levels of certain contaminants in food</i> and repealing Regulation (EC) No 1881/2006

Prepared by:	Approved by:
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