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	CHICKEN WHOLE GRADE A FROZEN	ED Nº: 03
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1. PRODUCT NAME

CHICKEN WHOLE GRADE A FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Whole young chicken (< 12 weeks of age) individually deep frozen after packaging. Bird with white or yellow skin. It consists of an intact carcass with half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. Free of giblets. The head, one half of the neck, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

Product must be kept deep frozen at all times after freezing.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT
Whole Chicken

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA


Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5,c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5,c=0,Absent in 25 g.
Hygiene Parameters	MAXIMUM LIMITS
Total plate count	< 10 ⁴ cfu/g.
Sulphite reducing <i>Clostridium</i>	< 5.0 x 10 ¹ cfu/g.
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g.,M=10 ⁴ cfu/g.

5. CHEMICAL CRITERIA

QUALITY PARAMETER	LIMITS
Limit of fluid lost from thawed poultry	≤ 6%

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	They shall be of good conformation. The flesh shall be plump; the breast well developed, broad, long and fleshy, and the legs shall be fleshy
Odour or flavour	Free of foreign odours.
Colour	Overall bright appearance. Free of freezer burn A slight redness is permissible in wing tips and follicles,
Foreign matter	Free from any foreign material, dirt, blood or fecal contamination. The product must be subject to metal particle detection

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PARAMETER	LIMITS
Others	Free of viscera, trachea, oesophagus, mature reproductive organs, and lungs. Free of protruding bones or severe contusions. Some small discoloration, contusions or damage is permitted but not in breast or legs. A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, foot joints and wing tips
Storage and Transportation Temperature	- 18°C to - 25°C

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	201 kcal
Proteins	19 g
Carbohydrates	0 g
Fats	14 g

8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Individually packaged food grade polyethylene sealed or equivalent recyclable/biodegradable packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary Packaging net weight	From 1 Kg to 2 Kg
Secondary Packaging	From 10 Kg to 20 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02: "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEXCAC/RCP 8 – 2008 (Rev. 3) : "Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods"
- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- UNECE STANDARD CHICKEN MEAT CARCASSES AND PARTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"