

## Chicken Feet technical specifications

### 1.PRODUCT:

Chicken feet

### 2.PRODUCT description

The chicken peeled feet are a product resulting of chicken cutting, obtained by separating the leg at the level of the hock (ankle joint), and then scalded,peeled, and selected. It can be marketed with or without nails.when in the product designation refer to HALAL, it means that this product has followed the procedures according to the respective religiousrites

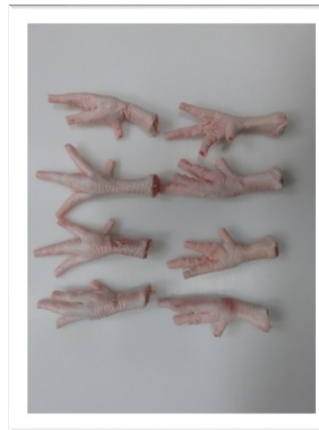
### 3. INGREDIENTS:

chicken

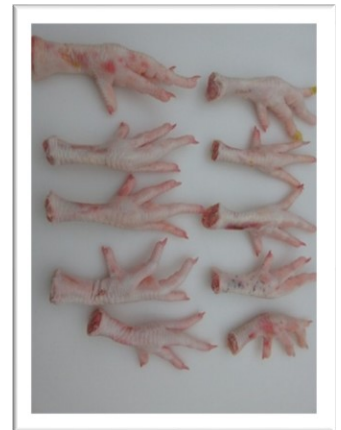
### 4.CHARACTERISTICS

#### 4.1. Composition Of The Edible Part:

| Microbiologic parameters   |                               |
|--|-------------------------------|
| Microorganism  | Specifications                |
| Counting micro-organisms to 30°C   | $\leq 1 \times 10^7/\text{g}$ |
| Count Enterobacteriaceas   | $\leq 1 \times 10^5/\text{g}$ |
| Coliform Count   | $\leq 1 \times 10^4/\text{g}$ |
| Count E. coli  | $\leq 1 \times 10^4/\text{g}$ |
| Count coagulase positive staphylococci                                       | $\leq 5 \times 10^2/\text{g}$ |
| Research Spores of sulphite-reducing Clostridia                              | Negativo em 0,01g             |
| Salmonella detection   | Absence em 25g                |
| Count of Listeria monocytogenes  | $\leq 1 \times 10^2/\text{g}$ |
| Count of Campylobacter   | $\leq 1 \times 10^3/\text{g}$ |
| Nutritional values   |                               |
| Energy   | 715/171                       |
| Lipids   | 10.8                          |
| Of wich saturated  | 3.3                           |
| Carbohydrates  | 2.5                           |
| Sugars   | 0.1                           |
| Protein  | 16.1                          |
| Salt   | 0.4                           |
| Sensorial characteristics  |                               |
| Parameters: texture,appearance,color,smell, flavour typically characteristic |                               |



\*Without nails



\*With nails

| Store conditions   |  |
|--|--|
| Thaw in the refrigerator that is, it is recommended thawed slowly at refrigeration temperatures (0 to 3°C) for about 40-50 hours to bulk/ unit and 24 hours for packaged products.   |  |
| Instruction for use  |  |
| EXPECTED: you must cook the meat to consumption.<br>NON EXPECTED USE: frozen again, use without cooking process.   |  |
| OGM  |  |
| Product free of OGM ingredients and any component derivative, entire or partially OGM  |  |
| Useful life  |  |
| After defrosting , and to be consumed , the product must remain at temperatures between 0 and 3°C for a maximum period of 48 hours   |  |
| Lot  |  |
| The lot is related to the slaughterhouse production day and the frozen day per week.   |  |
| Label  |  |
| <ul style="list-style-type: none"> <li>o sales denomination</li> <li>o product code</li> <li>o origin</li> <li>o product state</li> <li>o packaging type</li> <li>o store instruction</li> <li>o date of consumption</li> <li>o date of freezing</li> <li>o lot</li> <li>o distributed by</li> <li>o ingredients</li> <li>o allergens</li> <li>o nutritional values</li> </ul> |  |
| Expedition format  |  |
| <ul style="list-style-type: none"> <li>o Chicken feet bulk 9 kg bag</li> <li>o Chicken feet bags 2.5 kg bag</li> <li>o Chicken feet bulk frozen 10kg bag</li> <li>o Chicken feet 1kg bag</li> <li>o Chicken feet without nails bulk 10kg bag</li> </ul>  |  |
| Observations: none   |  |

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