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### FINISHED PRODUCT SPECIFICATION

**Product name: Pork front feet, frozen, in a box, 10 kg Fix, K**


<b>OKPD code (Russian Classification of Products by Economic Activities)</b>	10.11.32.140
<b>CSB code</b>	312020
<b>Product specification reference document:</b>	GOST R 32244-2013
<b>Product name on a label:</b>	<b>FROZEN PORK FRONT FEET GRADE A</b>
<b>Raw product name:</b>	Pork front feet
<b>Raw product description:</b> Dehaired and nails off, cleaned of the burnt epidermis and impurities. <b>Not acceptable:</b> presence on nails on feet.  <b>Acceptable are: color changes, minor damages and bruises, except for the damages shown in the photo (such as bulging, deep damages to the skin and the inside, burnt deposits).</b>	 <p>Acceptable:</p>


















Not acceptable:



	 The image contains four photographs of pig legs, arranged in two rows of two. The top row shows two legs from a dorsal perspective, with red circles highlighting areas of discoloration and skin damage on the upper part of the leg. The bottom row shows two legs from a ventral perspective, with red circles highlighting similar defects on the lower part of the leg. The background is a dark, reflective surface.
<b>Organoleptic properties:</b>	Yellowish or brownish color. Smell specific to good quality by-products, pork legs.
<b>Physico-chemical properties:</b>	Fat, no more than: 25 g Protein, not more than: 7 g
<b>Product packaging:</b> Raw products are packed in the amount of ~23 pieces in a corrugated box, with each enclosure first pre-packed in a blue freezer bag.	

<p><b>Multiple packaging:</b>                  Corrugated tray 469x297x130. T-24 B,                  white with a stamp, TZ No. 118                  10 kg.                  Freezer bag 800*800 TZ 22</p>						
<p><b>Box weight:</b></p>	<p>10 kg</p>					
<p><b>Multiple packaging labelling:</b>                  A TOP 120x80 mm thermal label with text in Russian and English languages is applied on the corrugated box. The label must be applied straight.  <b>Not acceptable:</b> wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>	<div style="text-align: center;"> <p>PRODUCT NAME/НАИМЕНОВАНИЕ ПРОДУКЦИИ  <b>FROZEN PORK FRONT FEET</b>                      НОГИ ПЕРЕДНИЕ СВИНЫЕ ЗАМОРОЖЕННЫЕ</p> <p>QUALITY / КАТЕГОРИЯ                      GRADE A</p> <p>COUNTRY OF ORIGIN/СТРАНА ПРОИСХОЖДЕНИЯ      PLANT No.                      RUSSIAN FEDERATION      RU-031/BU04490</p> <p>PRODUCED BY/НАЗВАНИЕ ПРОИЗВОДИТЕЛЯ                      ЛЕД "АРК ПРОМАГРО"/ ООО "АРК ПРОМАГРО"                      71/12, Lenina Str., Stary Oskol, Belgorod Region, Russia, 309514                      Manufacture address: Building No. 5, Sh-5 passage, Stroitel'naya site,                      industrial hub, Kotel station, Stary Oskol, Belgorod Region, Russia, 309514                      Tel.: +7(4725)-450-450 E-mail: ark@promagro.ru</p> <p>NET WEIGHT/ВЕС НЕТТО      STORE AT/УСЛОВИЯ ХРАНЕНИЯ                      10,00      KGM      t: -18°C                      10,00      КГ</p> <p>PRODUCTION DATE/ДАТА ПРОИЗВОДСТВА      BEST BEFORE/ХРАНИТЬ ДО                      21 November 2019      15 November 2020                      21 Ноябрь 2019      15 Ноябрь 2020</p> </div> <div style="display: flex; justify-content: space-between; align-items: center;">     </div> <div style="text-align: right; margin-top: 10px;">  <p>(00)346500960061545671</p> </div>					
<p><b>Transport packaging:</b>                  Corrugated boxes with products are stacked on 800x1200 mm wooden pallets and wrapped tightly in the wrapping film. Palletizing diagram: 5 boxes in one row. Ten (10) rows in total.  <b>Not acceptable:</b> A corrugated box must not overlap the pallet.</p>	<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <p>Palletizing technique</p> <p>Rotated layers</p> </div> <div style="border: 1px solid black; padding: 5px;"> <p style="text-align: center;">Top view</p> <table border="1" style="width: 100%; text-align: center;"> <tr> <td style="width: 50%;">Raw 1</td> <td style="width: 50%;">Raw 2</td> </tr> <tr> <td></td> <td></td> </tr> </table> <p style="text-align: center;">Side view</p>  </div> </div>		Raw 1	Raw 2		
Raw 1	Raw 2					
						
<p><b>Transport packaging labelling:</b></p>	<p>Label stickers are applied on two sides of a packed pallet; these</p>					

	contain consumer information in Russian language, in compliance with the technical regulations of Customs Union (TR CU 022/2011). The label must be applied straight. <b>Not acceptable:</b> wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.
<b>Temperature:</b>	Temperature of the frozen raw product must be - 8°C and below in deep muscle layers.
<b>Shelf life and storage conditions:</b>	At the temperature of above -18°C and relative humidity of 95-98%, the product must be stored no longer than 12 months.
<b>Transportation and the related sanitary requirements:</b>	The vehicle compartment must be refrigerated, clean, free from foreign odors or other inconsistencies that may compromise the quality of the finished product. The compartment must be equipped with sensors for temperature monitoring during transportation. The temperature in the cargo compartment for transportation of refrigerated raw materials must not exceed -18°C.
<b>Intended use:</b>	Consumer product

Microbiological safety parameters of frozen pork products must comply with the technical regulations of Customs Union (TR CU 021/2011) as specified in Table 1.

Table 1

Microbiological tests		
Test parameter		Reference value
Product weight (g) which must be free of:	Pathogens (including <i>Salmonella spp.</i> )	25.0
	<i>L. monocytogenes</i>	25.0

The content of toxic elements, antibiotics, pesticides, and radionuclides must not exceed the permissible levels set forth in the technical regulations of Customs Union (TR CU 021/2011) as specified in Table 2.

Table 2

Test parameter		Acceptable levels, mg/kg, not more than	Note
Toxic elements	Lead	0.6 mg/kg	
	Arsenic	1.0 mg/kg	
	Cadmium	0.3 mg/kg	

	Mercury	0.1 mg/kg	
Antibiotics	Levomycetin (chloramphenicol)	Not acceptable	<0.01 mg/kg
	Tetracyclines	Not acceptable	<0.01 mg/kg
	Bacitracin	Not acceptable	<0.02 mg/kg
Pesticides	Hexachlorocyclohexane ( $\alpha,\beta,\gamma$ - isomers)	0.1 mg/kg	
	Dichlorodiphenyltrichloroethane (DDT) and its metabolites	0.1 mg/kg	
Radionuclides	Caesium-137	200 Bq/kg	

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