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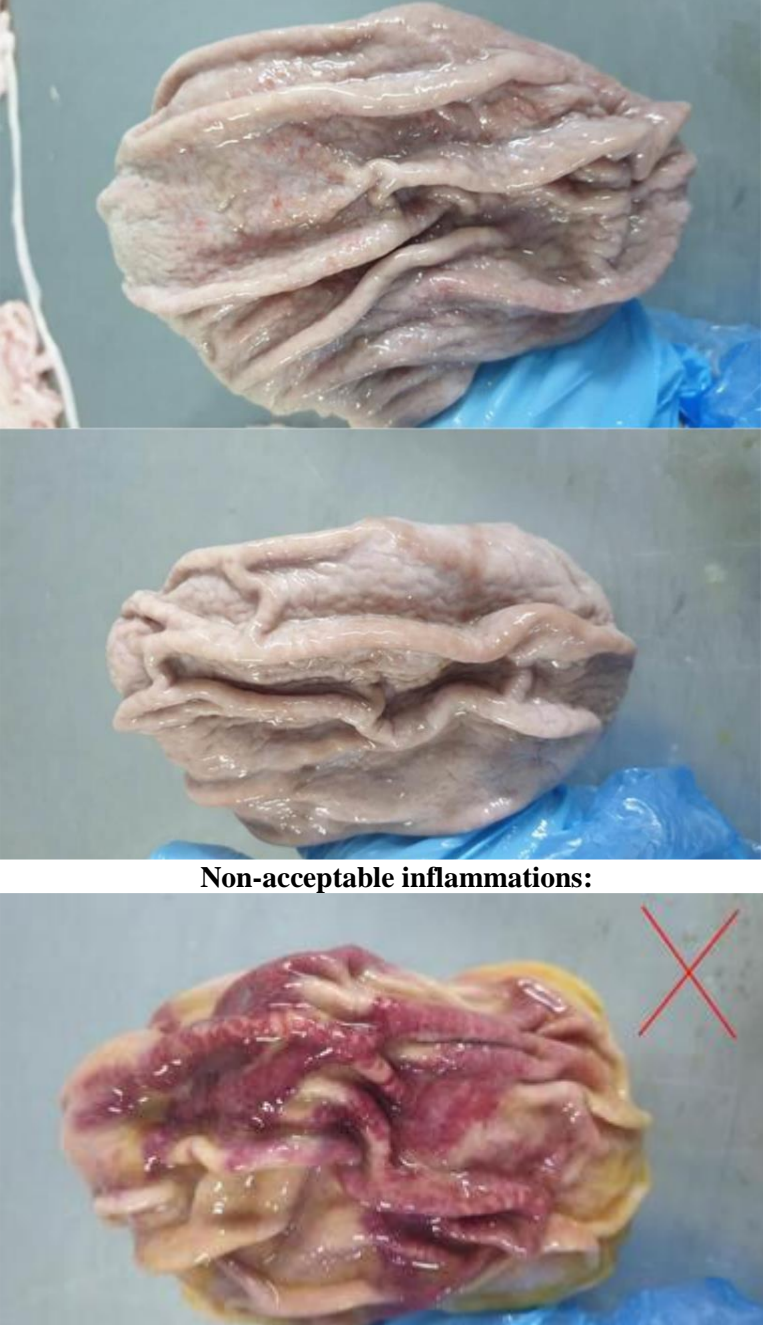
**FINISHED PRODUCT SPECIFICATION**







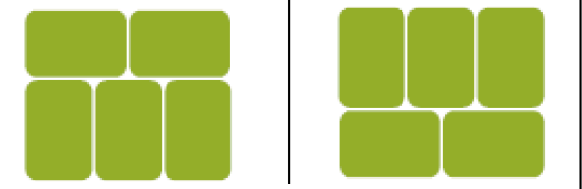
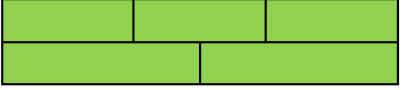
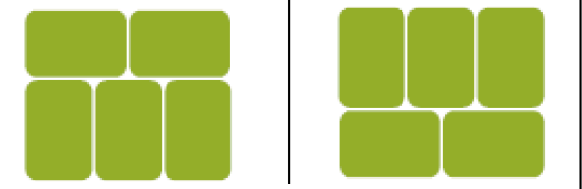
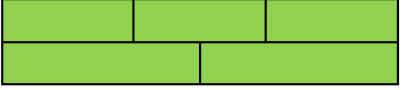
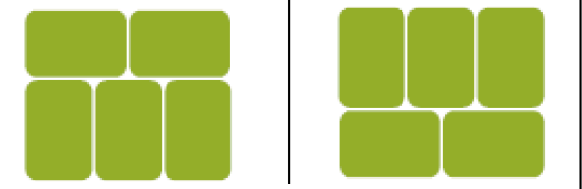
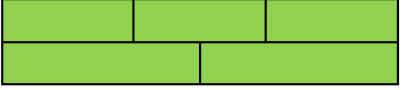
**Product name: Pork stomach, frozen, in a box, 10 kg Fix, K**

<b>OKPD code (Russian Classification of Products by Economic Activities)</b>	10.11.32.140
<b>CSB code</b>	312022
<b>Product specification reference document:</b>	GOST R 32244-2013
<b>Product name on a label:</b>	<b>FROZEN PORK STOMACH GRADE A</b>
<b>Raw product name:</b>	Pork stomach
<b>Raw product description:</b> Pork stomachs, cleaned of fat tissue, impurities, mucus and mucous membranes, rinsed under cold running water. The stomach is round, with an incision for turning inside out. Presence of a yellowish section of the mucous membrane of any size at the exit from the sphincter is accepted. Presence of fat tissue, no more than 15%, on the surface of the stomach and slight redness is accepted. <b>Not acceptable:</b> stomachs with maroon spots. The weight of the product, depending on the size of the half carcasses, is 0.4-0.6 kg.	

Acceptable pigment spots:



	 <p style="text-align: center;"><b>Non-acceptable inflammations:</b></p>
<p><b>Organoleptic properties:</b></p>	<p>Color pale pink, yellowish, grayish. Smell specific to good quality by-products.</p>
<p><b>Physico-chemical properties:</b></p>	<p>Fat, no more than: 9 g          Protein, not more than: 17 g</p>
<p><b>Product packaging:</b> Raw products are packed in the amount of 18-19 pieces in a corrugated box, with each enclosure first pre-packed in a blue freezer bag</p>	

<p><b>Multiple packaging:</b>                  Corrugated tray 498x298x80. T-24 E white with a stamp, TZ No. 119                  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 STOMACH</b>  <b>ЖЕЛУДКИ СВИНЫЕ ЗАМОРОЖЕННЫЕ</b></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                  LTD "APK PROMAGRO"/ ООО "АПК 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: apk@promagro.ru</p> <p>NET WEIGHT/ВЕС      NETTO      STORE AT/УСЛОВИЯ ХРАНЕНИЯ                  10,00      KGM      t: -18 °C                  10,00      KG</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="text-align: right;">  </div> <div style="text-align: center; margin-top: 10px;">     </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: A corrugated box must not overlap the pallet.</b></p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td rowspan="3" style="width: 15%; vertical-align: middle; text-align: center;">Palletizing technique</td> <td style="text-align: center;">Top view</td> </tr> <tr> <td style="text-align: center;">Raw 1      Raw 2</td> </tr> <tr> <td style="text-align: center;">  </td> </tr> <tr> <td style="vertical-align: middle; text-align: center;">Rotated layers</td> <td style="text-align: center;">Side view</td> </tr> <tr> <td></td> <td style="text-align: center;">  </td> </tr> </table>	Palletizing technique	Top view	Raw 1      Raw 2		Rotated layers	Side view		
Palletizing technique	Top view								
	Raw 1      Raw 2								
									
Rotated layers	Side view								
									
<p><b>Transport packaging labelling:</b></p>	<p>Label sticker is applied to two sides of a packed pallet in Russian</p>								

	language, containing consumer information, 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	Not acceptable	<0.01 mg/kg

/Logo/

PROMAGRO

Agro-Industrial Complex

Revision 2

Effective from \_\_\_\_\_, 2019

	(chloramphenicol)		
	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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<b>Slaughter Supervisor</b>		Dorenskaia, M.A.