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FINISHED PRODUCT SPECIFICATION

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

OKPD code (Russian Classification of Products by Economic Activities)	10.11.32.140
CSB code	312024
Product specification reference document:	STO 22247050 – 002 -2017
Product name on a label:	FROZEN PORK RECTUM GRADE A
Raw product name:	Pork rectum
Raw product description: Washed and processed funnel-shaped rectum with a thickened muscle layer, 25 to 50 cm long, cut as close as possible to the opening. Acceptable: rough edges of the rectum, separated at different angles; the presence of thin walls of the rectum without holes (stretches), including numerous ones; minor lesions and damages to the rectum that does not affect its market quality. Not acceptable: the presence of holes, contamination by extraneous impurities (point inclusions of the gastrointestinal tract contents are acceptable, local areas of contamination are not acceptable), natural ratio of fat tissue content. Visible, distinct lymph nodes are not acceptable. Visible lesions and damages that affect the market quality of the product are not acceptable.	

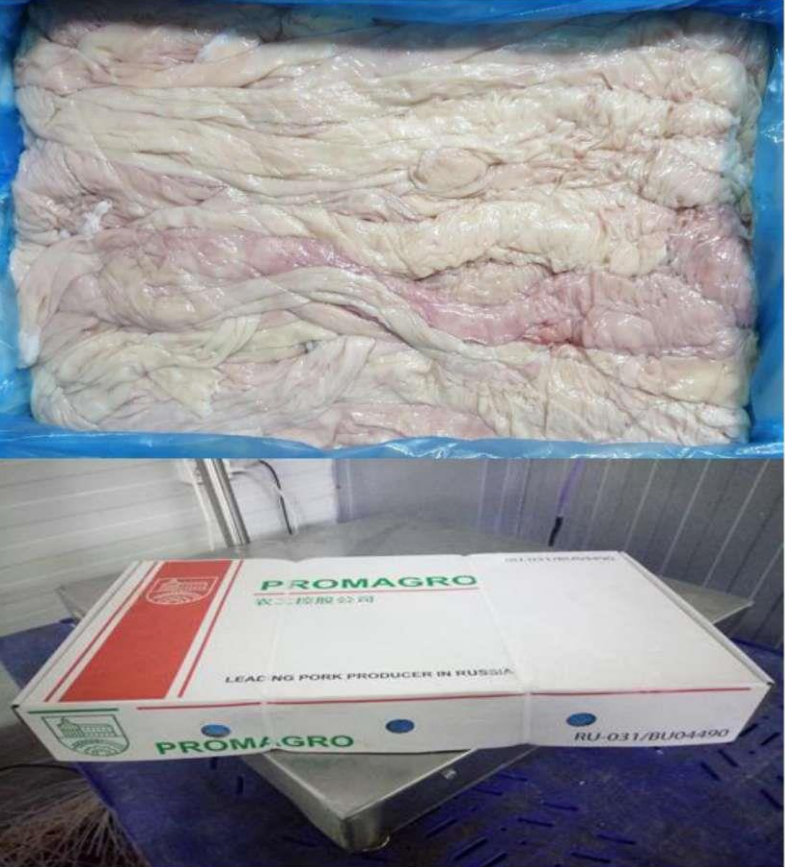
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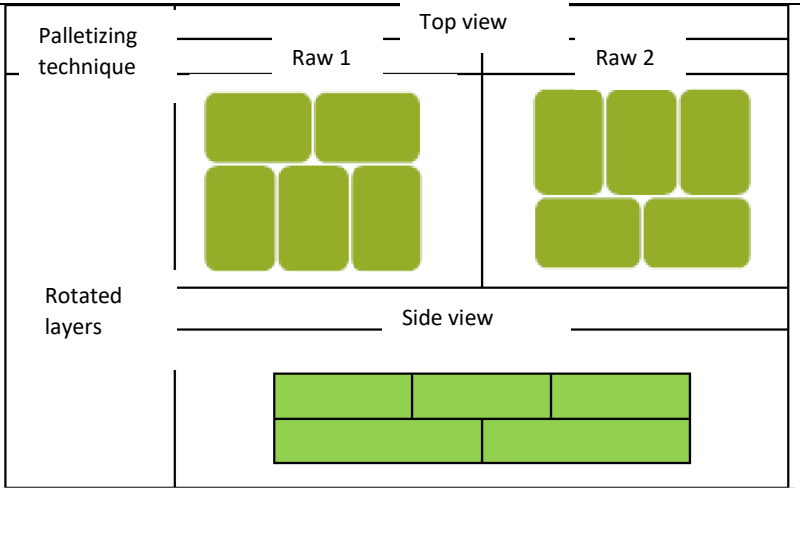
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Organoleptic properties:	Natural color, from light pink to grey. Smell specific to this type of by-products.
Product packaging: Raw products are packed in the amount of 47-52 pieces in a corrugated box, with each enclosure first pre-packed in a blue freezer bag	
Multiple packaging: Corrugated tray 498x298x80. T-24 E white with a stamp, TZ No. 119 Freezer bag 800*800 TZ 22 Corrugated boxes with products are strapped with a tape at a distance of ~ 16 cm from the edge on both sides of the box.	
Box weight:	10 kg.
Multiple packaging labelling: 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. Not acceptable: wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.	<p>PRODUCT NAME/НАИМЕНОВАНИЕ ПРОДУКЦИИ FROZEN PORK RESTUM ГУЗЕНКА СВИНАЯ ЗАМОРОЖЕННАЯ</p> <p>QUALITY / КАТЕГОРИЯ GRADE A</p> <p>COUNTRY OF ORIGIN/СТРАНА ПРОИСХОЖДЕНИЯ RUSSIAN FEDERATION</p> <p>PLANT No. RU-031/BU04490</p> <p>PRODUCED BY/НАЗВАНИЕ ПРОИЗВОДИТЕЛЯ LLC "APK PROMAGRO"/ ООО "АПК ПРОМАГРО"</p> <p>309514, Russia, Belgorod Region, Stary Oskol, Lenina Str., 71/12 Manufacture address: Russia, Belgorod Region, Stary Oskol, Kotel station, Stroitel'naya site, industrial hub, Sh-5 passage, Building No. 5 Tel.: +7 (4725) -450-450 E-mail: apk@promagro.ru</p> <p>NET WEIGHT 10,00 KGM ВЕС НЕТТО 10,00 КГ</p> <p>GROSS WEIGHT 10,30 KGM ВЕС БРУТТО 10,30 КГ</p> <p>STORE AT/УСЛОВИЯ ХРАНЕНИЯ: t: -18°C</p> <p>PRODUCTION DATE/ДАТА ПРОИЗВОДСТВА 20 March 2020 20 Март 2020</p> <p>BEST BEFORE/ХРАНИТЬ ДО 15 March 2021 15 Март 2021</p> <p>(00)346500960073271995</p> <p>EAC (3193) 010020 (11) 200320 (10) 100766</p> <p>10-19-02</p>

<p>Transport packaging: 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. Not acceptable: A corrugated box must not overhang the pallet edge.</p>	 <p>The diagram illustrates the palletizing technique. The top view shows two rows: Row 1 contains two boxes, and Row 2 contains three boxes. The side view shows two layers of boxes, with the top layer rotated 90 degrees relative to the bottom layer. The boxes are represented by green rectangles.</p>
<p>Transport packaging labelling:</p>	<p>Label stickers are applied on two sides of a packed pallet; these 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. Not acceptable: wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>
<p>Temperature:</p>	<p>Temperature of the frozen raw product must be - 8°C and below in deep muscle layers.</p>
<p>Shelf life and storage conditions:</p>	<p>At the temperature of above -18°C and relative humidity of at least 95 %, the product must be stored no longer than 12 months.</p>
<p>Transportation and the related sanitary requirements:</p>	<p>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.</p>
<p>Intended use</p>	<p>Consumer product</p>

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.

Table1

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 Table2.

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 (α, β, γ - isomers)	0.1 mg/kg	
	Dichlorodiphenyltrichloroethane (DDT) and its metabolites	0.1 mg/kg	
Radionuclides	Caesium-137	200 Bq/kg	

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