












APPROVED by  
Managing Director of Meat processing  
APK PROMAGRO, LLC (OOO)  
Kiiatkin E.S.


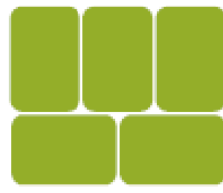


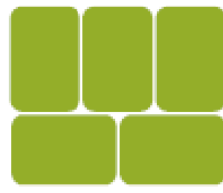

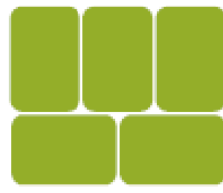


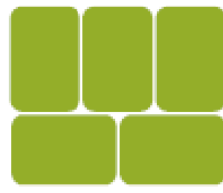

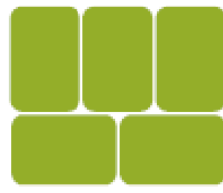

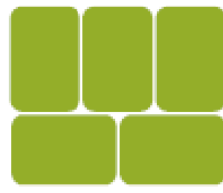

APPROVED by  
Head of Marketing Management  
PROMAGRO-MANAGEMENT  
Koshevaia Z.Iu.

### FINISHED PRODUCT SPECIFICATION

**Product name: Pork aorta, 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>	312026
<b>Product specification reference document:</b>	STO 22247050 – 002 -2017
<b>Product name on a label:</b>	<b>FROZEN PORK AORTA (PROCESSED) GRADE A</b>
<b>Raw product name:</b>	Frozen pork aorta
<b>Raw product description:</b> A soft white-pink colored hollow tube, 15-30 cm long, washed with cold water from blood and impurities, with minor residues of fat and connective tissues. The presence of lymph nodes, blood clots, and impurities is not acceptable. The presence of minor cuts occurred during aorta trimming is acceptable. During trimming and processing, aorta should be cut as long as possible, to include the aorta widening at the exit of the heart valve.	
<b>Organoleptic properties:</b>	Natural color, from light pink to grey. Smell is specific to this type of by-product.
<b>Physico-chemical properties:</b>	Fat, no more than: 13 g Protein, not more than: 20 g
<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><b>Multiple packaging:</b>                  Corrugated tray 469x297x130. T-24 B, white with a stamp, TZ No. 118                  Freezer bag 800*800 TZ 22</p> <p>Corrugated boxes with products are strapped with a tape at a distance of ~ 16 cm from the edge on both sides of the box.</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.</p> <p><b>Not acceptable:</b> wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>	<table border="0"> <tr> <td colspan="2" style="text-align: center;">                 PRODUCT NAME/НАИМЕНОВАНИЕ ПРОДУКЦИИ                  FROZEN PORK AORTA (PROCESSED)                  АОРТА СВИНАЯ ЗАМОРОЖЕННАЯ (ЗАЧИЩЕННАЯ)             </td> <td rowspan="2" style="vertical-align: middle;">  </td> </tr> <tr> <td colspan="2" style="text-align: center;">                 QUALITY / КАТЕГОРИЯ                  GRADE A             </td> </tr> <tr> <td style="text-align: left;">                 COUNTRY OF ORIGIN/СТРАНА ПРОИСХОЖДЕНИЯ                  RUSSIAN FEDERATION             </td> <td style="text-align: right;">                 PLANT No.                  RU-031/BU04490             </td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">                 PRODUCED BY/НАЗВАНИЕ ПРОИЗВОДИТЕЛЯ                  LLC "APK PROMAGRO" / ООО "АПК ПРОМАГРО"                  309514, Russia, Belgorod Region, Staroy Oskol, Lenina Str., 71/12                  Manufacture address: Russia, Belgorod Region, Staroy Oskol, Hotel station,                  Stroitel'naya site, industrial hub, Sh-5 passage, Building No. 5                  Tel.: +7(4725)-450-450 E-mail: apk@promagro.ru             </td> </tr> <tr> <td style="text-align: left;">                 NET WEIGHT 10,00 KGM                  ВЕС НЕТТО 10,00 КГ             </td> <td style="text-align: right;">                 GROSS WEIGHT 10,30 KGM                  ВЕС БРУТТО 10,30 КГ             </td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">                 STORE AT/УСЛОВИЯ ХРАНЕНИЯ: t: -18°C             </td> </tr> <tr> <td style="text-align: left;">                 PRODUCTION DATE/ДАТА ПРОИЗВОДСТВА                  20 March 2020                  20 Март 2020             </td> <td style="text-align: right;">                 BEST BEFORE/ХРАНИТЬ ДО                  15 March 2021                  15 Март 2021             </td> <td></td> </tr> <tr> <td colspan="3" style="text-align: center;">  </td> </tr> <tr> <td colspan="3" style="text-align: right;">  </td> </tr> </table>	PRODUCT NAME/НАИМЕНОВАНИЕ ПРОДУКЦИИ FROZEN PORK AORTA (PROCESSED) АОРТА СВИНАЯ ЗАМОРОЖЕННАЯ (ЗАЧИЩЕННАЯ)			QUALITY / КАТЕГОРИЯ GRADE A		COUNTRY OF ORIGIN/СТРАНА ПРОИСХОЖДЕНИЯ RUSSIAN FEDERATION	PLANT No. RU-031/BU04490		PRODUCED BY/НАЗВАНИЕ ПРОИЗВОДИТЕЛЯ LLC "APK PROMAGRO" / ООО "АПК ПРОМАГРО" 309514, Russia, Belgorod Region, Staroy Oskol, Lenina Str., 71/12 Manufacture address: Russia, Belgorod Region, Staroy Oskol, Hotel station, Stroitel'naya site, industrial hub, Sh-5 passage, Building No. 5 Tel.: +7(4725)-450-450 E-mail: apk@promagro.ru			NET WEIGHT 10,00 KGM ВЕС НЕТТО 10,00 КГ	GROSS WEIGHT 10,30 KGM ВЕС БРУТТО 10,30 КГ		STORE AT/УСЛОВИЯ ХРАНЕНИЯ: t: -18°C			PRODUCTION DATE/ДАТА ПРОИЗВОДСТВА 20 March 2020 20 Март 2020	BEST BEFORE/ХРАНИТЬ ДО 15 March 2021 15 Март 2021							
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<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 overhang the pallet edge.</p>	<table border="1"> <tr> <td rowspan="2" style="vertical-align: middle;">Palletizing technique</td> <td style="text-align: center;">Top view</td> </tr> <tr> <td> <table border="1"> <tr> <td style="text-align: center;">Raw 1</td> <td style="text-align: center;">Raw 2</td> </tr> <tr> <td style="text-align: center;">  </td> <td style="text-align: center;">  </td> </tr> </table> </td> </tr> <tr> <td rowspan="2" style="vertical-align: middle;">Rotated layers</td> <td style="text-align: center;">Side view</td> </tr> <tr> <td style="text-align: center;">  </td> </tr> </table>	Palletizing technique	Top view	<table border="1"> <tr> <td style="text-align: center;">Raw 1</td> <td style="text-align: center;">Raw 2</td> </tr> <tr> <td style="text-align: center;">  </td> <td style="text-align: center;">  </td> </tr> </table>	Raw 1	Raw 2			Rotated layers	Side view	
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<p><b>Transport packaging labelling:</b></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.  <b>Not acceptable:</b> wrinkled up label; a label containing incorrect or illegible information, or a damaged, illegible label.</p>										
<p><b>Temperature:</b></p>	<p>Temperature of the frozen raw product must be - 8°C and below in deep muscle layers.</p>										
<p><b>Shelf life and storage conditions:</b></p>	<p>At the temperature of above -18°C and relative humidity of 95%, the product must be stored no longer than 12 months.</p>										
<p><b>Transportation and the related sanitary requirements:</b></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>										

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 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	Levomyctin (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	

Prepared by:

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Reviewed by:

<b>Deputy Executive Director for Quality</b>		Adamenko, M.D.
<b>Head of Quality Assurance</b>		Morkovskaia, A.N.
<b>Slaughter Supervisor</b>		Dorenskaia, M.A.