



**PROCEDURA HACCP P.02/KH
OPIS – SPECYFIKACJA PRODUKTÓW
PRZETWORZONYCH Z.83/P.02/KH**

Numer wydania 3

Data wydania 11.01.2021

Imię, nazwisko/stanowisko

Data/ podpis

OPRACOWAŁ:

*Martyna Hoffmann-Gaca
Project Research &
Development Specialist*

Martyna Hoffmann-Gaca

ORYGINAŁ/ KOPIA

SPRAWDZIŁ:

*Beata Jędrzejczyk
R&D Supervisor*

Beata Jędrzejczyk

Strona 1 z 3

Data sporządzenia specyfikacji /aktualizacji

02.01.2018/12.06.2023

Numer receptury

83/18

**PHOTO OF THE
PRODUCT:**



NAME OF PRODUCT:

HOT&SPICY CHICKEN WINGS
Coated Chicken Product, Fried, Roasted, Deep Frozen
Level of spicity: 6%

**PRODUCT
DESCRIPTION:**

Chicken wings are being subjected to the technological process: tumbling with brine an additives, frying in oil, cooking with applying the air- steam technology, freezing and packing.

**DETAILED QUALITY
REQUIREMENTS OF THE
PRODUCT:**

Coating	Coating crumbly, closely adjoining to the meat.
Colour and consistency	Colour is golden-brown, characteristic of used ingredients and the applied technology.
Taste and smell:	Taste is characteristic for applied raw materials subjected to the thermal processing and the applied technology. The smell is characteristic for used elements and ingredients, the bad smell of product makes that product unacceptable.

PRODUCTION PROCESS:

- Chicken Wings
- Tumbling with brine and additives
- Coating
- Oil thermal processing
- Steam-air thermal processing
- IQF Freezing
- Packing and labelling
- Distribution

KSIĘGA HACCP


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NUTRITIONAL VALUE:	- Energy value kJ/kcal - Fat - Saturates - Carbohydrates - Sugars - Protein - Salt	990 kJ/237 kcal 15 g 3,2 g, 13 g <0,5 g 13 g 2,3 g
INGREDIENTS:	Chicken Wings (83%), Wheat Flour, Rapeseed Oil, Water, Salt, Wheat Starch, Maize Starch, Rice Starch, Flavour Enhancer (Monosodium Glutamate), Raising Agents (Diphosphates, Sodium Carbonates), Spices, Dried Celery , Dried Garlic, Spice Extract, Colour (Paprika Extract)	
ALLERGENS YES/NOT	YES, cereals containing Gluten and Celery.	
CUSTOMER DESTINY:	Product intended for consumption for all consumer groups except for allergy sufferers: gluten, celery.	
MICROBIOLOGICAL FEATURES:	According to Regulation (EC) No 2073/2005 of 15 November 2005 as amended Listeria monocytogenes absent in 25g	
STORAGE AND DISTRIBUTION CONDITIONS:	Distribution: - 18°C Storage: -18°C	
PRODUCT TEMPERATURE:	Frozen product: -18°C. Don't refreeze once defrosted.	
SHELF LIFE:	Frozen product: 12 months	
COOKING INSTRUCTION:	Consume after heat treatment	
	Oven: Fryer:	20 - 25 min. at 200°C 6 – 8 min at 180°C
TRACEABILITY:	According to traceability procedure PP.08/KSZJ	
PACKAGE:	According to the attachment: Z.05/PG.01/KSZJ	

- The name and the address of the plant
- Name of the product

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INFORMATION ON THE LABEL:

- Kind of Product
- Ingredients Allergen advice
- Allergen advice
- Cooking instruction
- Lot number
- Frozen on
- Best before date
- Storage conditions
- Net weight
- Nutritional Value
- Veterinary number: PL 30230501 WE

Approved by:	Signature
Producer: Konspol Holding	<p style="text-align: center;"> Kierownik Działu Technologicznego Konspol Holding <i>Beata Jędrzejczyk</i> </p>
Customer:	

NOTE:

Submit the order of product is unambiguous with the acceptance of information and parameters contained in this document.