

**"ELIT 2095" LTD**  
Slaughterhouse, village Yagodovo, Bulgaria

Code: P-VIII-11

**GOOD MANUFACTURING AND HYGIENE PRACTICES**

Version: 02

**PROGRAM**  
№ VIII

**CONTROL OF SUPPLIERS**

Valid from 17.08.2022

**PRODUCT SPECIFICATION**

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1. Product identification		
Product name	FATTENED DUCK BREAST CHILLED / MAGRET DE CANARD GRAS FRAIS FATTENED DUCK BREAST FROZEN /MAGRET DE CANARD GRAS CONGELE Duck breasts are produced from fattened ducks raised on regulated farms. Duck breast represent the cuts made on both sides of the sternum and between the ribs of the duck carcass. Duck breasts are calibrated by weight: 200 /250 g, 250/300 g, 300/350 g, 350/400gr. 400 + gr.	
2. Producer details		
Company name	“Elit 2095” LTD	
Company addressee	7 Dragota str., Plovdiv, 4003, Bulgaria	
Production site addressee	Yagodovo village, 4113, Ind. Zone East Adzhemki	
Registration number	BG 1602072 (EO)	
3. Commercial Department		
Contact details	Mrs Antoaneta Cheresharova – Commercial Director Email: <a href="mailto:msilik.elit2095@gmail.com">msilik.elit2095@gmail.com</a> Tel: +359 889 298 235 Mrs. Petya Grigorova- sales Email: <a href="mailto:produtisdecanard@elit2095.com">produtisdecanard@elit2095.com</a> Tel: +359 888 474 555	
4. Quality Department		
Contact details	Dipl. Eng. Techn. Tsvetana Mfiskuleva – Quality Manager Email: <a href="mailto:quality.elit2095@gmail.com">quality.elit2095@gmail.com</a> Tel: +359 898 586 381 Dipl. Eng. Chemistry. Maria Kisova – Quality Specialist Email: <a href="mailto:maria.elit2095@gmail.com">maria.elit2095@gmail.com</a> Tel: +359 887 594 701	




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<b>5. Certification</b>		IFS version 7. score 97.47%, valid until 01.01.2023r, LRQA France SAS ISO 22000:2018 Food safety management system, MG GLOBAL, valid until 25.11.2022
<b>6. Contact in crises</b>		Dipl. Eng. Techn. Tsvetana Mirtsukuleva – Quality Manager Email: quality.elit2095@gmail.com Tel: +359 888 504 244 Tel: +359 888 474 555 Dipl. Eng. Chemistry. Maria Kisova – Quality Specialist Email: maria.elit2095@gmail.com Tel: +359 887 594 701
<b>7. Characteristics of the product</b>		
<b>7.1 Organoleptic</b>		
Appearance		Boneless duck breasts with skin, well shaped. The skin should be clean, healthy/ undamaged, no marks/ and free of mechanical dirt and mucus.
Color		Skin – pale yellowish pink; Meat: red to red-brown,
Consistence		Frozen products: hard consistency Chilled products: dense and elastic consistency
Smell		Specific for the product. It is not allowed strange, not typical smell.
<b>7.2. Physic- Chemical parameters</b>		
Temperature inside the product		For chilled product: 0 °C ÷ +4 °C, For frozen product: - 18°C
<b>7.3 Microbiological parameters</b>		
Salmonella in 25g from the product		n=5 ; c=0; absence in 25 gr.
Escherichia coli. In 1gr. from the product		n=5 ; c=2; m= 50 cfu/g, M=500 sfu/g

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<b>7.4 Biochemical and toxic parameters</b>		
Heavy metals	lead = 0,10 mg/kg; cadmium– 0,050 mg/kg.	
Dioxins	Total dioxins (PCBs -PCDD)- 3,0 pg/g fat	
Antibiotics and sulfonamides	Not detected	
<b>8. Allergens, GMO, ionization</b>		
	The product is free of allergens in accordance the Application II from the Regulation 1169/2011 on the provision for food information to consumers.	
	The product is free of GMOs and is not subjected ionization process.	
<b>9. Consumption</b>		
	It is not intended for direct consumption, to be consumed after heat treatment.	
<b>10. Energy values for 100gr product</b>		
	<b>1436 kJ/100g/ 347kCal/100 g</b> Protein - 15,26 g Carbohydrates -1,91 g Sugar- 0,52 g Fat -30,92 g Saturated fatty acids -11,53 g Salt-0,18 g	
<b>11. Packaging, labelling, packed, palletization</b>		
Packaging in vacuum pack foil	The duck breasts can be packed in a vacuum package/ vacuum foil/ sealed by Multivac thermoforming machine. Duck breasts are available in vacuum packs of 1 pcs, 2 pcs. or 3 pcs The vacuum foil used for packaging is produced of materials, approved for food contact, complying with the requirements of Bulgarian and European legislation.	
Packaging in vacuum bags	The duck breasts can be packed in vacuum bags of 5 kg (transparent ) sealed by double vacuum chamber machine Multivac The vacuum bags used for packaging are made of materials approved for contact with food that meet the requirements of Bulgarian and European legislation.	



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Labelling	Duck breasts packed in vacuum foil can be labelled - bizerba and / or commercial on each package or only with a BG number printed on the gold vacuum foil pack. Duck breasts packed in transparent vacuum bags are labelled with label ellipse/ BG number / on each package. Each transport packaging is labelled.
Packed in carton box	The packed duck breasts are arranged in carton boxes of 5 kg. or 10 kg.
Quick frozen	The products which have to be frozen are arranged on trolley racks in shock camera.
Palletization	The carton boxes with the ready product passed through strapping machine and after that these strapped carton boxes are arranged on the euro pallets. The pallets are folio stretched by machine. The folio stretched pallets are arranged in storage place according the required product temperature.
12. Label on the carton box	
The label contains the following information: ABATTOIR YAGODOVO 4113 ELIT 2095 LTD <b>MAGRET DE CANARD CONGELE</b> A CONSERVER A - 18°C NE JAMAIS RECONGELER UN PRODUIT DECONGELE! A CONSUMMER APRES UN TRAITEMENT THERMIQUE COMPLET! VALEUR ENERGETIQUE : 1436 kJ/100g/ 347kCal/100 g ORIGINE BULGARIE Production date: Best before: LOT 220001 The first two digits are the production year, the following four digits represent the consecutive lot number) Unique barcode generated from the system Net weight: 5 kg	

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	<p>ABATTOIR YAGODOVO 4113</p> <p>ELIT 2095 LTD</p> <p><b>MAGRET DE CANARD FRAIS</b></p> <p>A CONSERVER A 0 / +4° C</p> <p>A CONSOMMER APRES UN TRAITEMENT THERMIQUE COMPLET</p> <p>VALEUR ENERGETIQUE : 1436 kJ/100g/ 347kCal/100 g</p> <p>ORIGINE BULGARIE</p> <p>Production date:</p> <p>Best before:</p> <p>LOT 220001 The first two digits are the production year, the following four digits represent the consecutive lot number)</p> <p>Unique barcode generated from the system</p> <p>Net weight: <b>10 kg</b></p>
<p><b>13. Storage conditions</b></p> <p>For chilled</p> <p>For frozen products</p>	<p>Chilled: 0° C / +4° C</p> <p>Frozen: -18° C</p>
<p><b>14. Best before</b></p>	<p>For chilled duck breast – 30 days from the production date;</p> <p>For frozen duck breast - 2 years from the production date</p>
<p><b>15. Expedition</b></p>	<p>The ready products are loaded in trucks according the required product temperature.</p>
<p><b>16. Transport</b></p>	<p>The ready products stocked in the storage room for ready products are carried out on pallets by electrical car and arranged in the relevant truck for transportation.</p> <p>The transport trucks have to be equipped by recording machine, as the products are been transported according the Regulation 852/2004 at temperature depending on their thermal state.</p>

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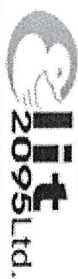
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**17. In accordance of the regulations related to the food safety product.**

- Regulations Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food
- Commission Regulation (EC) No 37/2005 of 12 January 2005 on the monitoring of temperatures in the means of transport, warehousing and storage of quick frozen foodstuffs intended for human consumption
- Regulation (EC) No 470/2009 of the European Parliament and of the Council and Regulation of 6 May 2009 laying down Community procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin, repealing Council Regulation (EEC) No 2377/90 and amending Directive 2001/82/EC of the European Parliament and of the Council and Regulation (EC) No 726/2004 of the European Parliament and of the Council
- Commission Regulation (EC) No 543/2008 of 16 June 2008 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 as regards the marketing standards for poultrymeat
- Regulation (EC) No 852/2004 of the European Parliament of the Council of 29 April 2004 on the hygiene of foodstuffs
- Regulation (EC) No 853/2004 of the European Parliament of the Council of 29 April 2004 laying down specific hygiene rules for on the hygiene of foodstuffs
- Regulation (EC) No 854/2004 of the European Parliament of the Council of 29 April 2004
- Commission Regulation (EC) No 543/2008 of 16 June 2008 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 as regards the marketing standards for poultrymeat.
- Regulations Commission Regulation (EU) No 165/2010 of 26 February 2010 amending Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs as regards aflatoxins
- Regulation (EU) No 1169/2011 of the European Parliament of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- Regulation (EC) No 1935/2004 of the European Parliament of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No



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2073/2005 on microbiological criteria for foodstuffs  
- Commission Regulation (EC) No 1831/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs  
- Ordinance 14/09.12.2021 for food hygiene  
- Ordinance 9 / 16.03.2001 DV. No. 102 from December 2014 for the quality of water intended for drinking and household purposes; EU Directive 98/93 of 03.11.1998 on the quality of water intended for human consumption.  
- Ordinance 2/2008 for materials and articles intended for food contact  
- Ordinance on the requirements of quick-frozen foods  
- Ordinance №11 / 14.06.2021 measures to control certain substances and their residues in live animals, raw materials and food of animal origin intended for human consumption