



product-specification

Creation date : 01.10.2025
Version : 7

1.name of product

Item number: 61425
Description: Turkey Drumstick Baader 3mm natural/dry
Calzium <110: fat <10%; protein <20%
(Trade descrip within the meaning of LMKV) deep frozen

calibration: uncalibrated
Physical state: raw
Product competition: Poly block

2.declaration

ingredients: 100% Turkey Drumstick Meat
(according to LMKV)

Origin: EU

slaughterhouse: poland

Certifications: BRC; iFs; haccp; Halal

3.Nutrition per 100 g

condensing (kJ): 585
condensing (kcal): 140
protein (g): 20,0 [+/- 2%]
carohydrates (g): 0,0 [0,5%]
fat (g): 6,0 [max. 2%]
moisture (g): 72,0 [+/- 1%]
consistency: firm

the values subject to the usual variations in natural products (Tolerance + / - 15%)

4.allergens

		possible cross-contamina0on
Cereals containing gluten (Wheat, rye, oats, spelled, Karmut or hybrid strains):		
and products thereof	- no details	no
crustaceans and products thereof:	- no details	no
eggs and products thereof:	- no details	no
fish and products thereof:	- no details	no
Peanuts and products thereof:	- no details	no
soya and products thereof:	- no details	no
milk and products thereof:	- no details	no
nuts (almonds, hazelnut, walnut, Pecan, Brazil nut, Pistachio, Macadamiannut, Queensland nut) and products thereof	- no details	no



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celery and products thereof:	- no details	no
mustard and products thereof:	- no details	no
Sesame sseds and products thereof:	- no details	no
Sulphur dioxide and sulphites in a concentration of more than 10 mg/Kg or 10 mg/l as S02 stated	- no details	no
Lupine and products thereof:	- no details	no
Molluscs [Snails, clams or cephalopods] and products thereof	- no details	no

5.Subject to labeling additives

dye stuff:	-	not includet
preservative:	-	not includet
antioxidant:	-	not includet
flavor enhancer:	-	not includet
sulphuretted:	-	not includet
blackened:	-	not includet
waxed:	-	not includet
sweeteners:	-	not includet
phosphate:	-	not includet

6.Microbiological limits [cfu/g]

Aerobe total count:	Einh [KBE7g] 1.000.000
Enterobacteriaceae:	< 10,000
E coli:	< 100
Staphylococcus aureus:	< 100
moulds:	< 500
yeasts:	< 500
Salmonellae:	Neg. in 25 g
Listerien:	Neg. in 0,01 g

physical defects

Parameter	target	tolerance
Foreign Matter Incl. feather	nil	nil
Blood clots	nil	>7mm, 1 per 10 kg <7mm, 2 per 10 kg
bone	nil	<7mm, 1 per 10 kg
Gristle /tendon Cartilage	nil	5-12mm, 1 per 10 kg <5mm, 1 per 10 kg
vein	nil	>10mm, 1 per 5 kg



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7.order unit
logistical date

Contents of sale pack:	not specified
net weight (kg):	15,000 Kg
cross weight (kg):	15,200 Kg
tare weight (kg):	0,200 Kg
carton-dimension (mm):	570 x 370 x 75
EAN Code (sale pack):	60405005
carton /layer:	4
layer /pallet:	15
number carton/Pallett:	60
Total weight (kg):	900 Kg
storage conditions:	frozen storage by -18°C or colder
expiry date by delivery:	5 month [8 month from production date]

8.product photo



6.universal
declaration

General Note on Genetically Modified Organisms

According to our current knowledge, the product is not subject to the definitions of EU Regulations (EC) No. 1829/2003 and 1830/2003 and the Genetic Engineering Act (GenTG).

Universal Declaration

The product, including its packaging, complies with the applicable provisions of the German Food and Feed Code (LFGB), all relevant European legislation and supplementary regulations, as well as the Consumer Goods Ordinance (Bedarfsgegenständeverordnung – BGV). Production is carried out in accordance with GMP and HACCP principles. All reasonable measures have been taken to prevent contamination by foreign bodies; the product is therefore free from such contamination to the extent technologically possible. The information contained in this specification refers to the product in its original packaging. Any further processing of the product must take place under strict hygienic conditions in accordance with GMP and HACCP principles. No liability can be accepted for products manufactured using this material. The above information is based on our current knowledge and experience resulting from careful investigation. Minor fluctuations in the stated values may occur due to the use of natural raw materials. Furthermore, improper handling of the product — beyond our control — may lead to quality changes for which no liability can be accepted. This specification has been prepared to the best of our knowledge and belief. It must be verified by the recipient and does not release them from their own responsibility for quality and due diligence.
Fully cook before eating! Not suitable for consumption in raw form! Do not refreeze once defrosted!