

Frozen Chicken Leg Quarters

Class A · Bone-in · Frozen

Frozen Chicken Leg Quarters / Class A

Version **01**

Date **17-10-2026**

1 Product Name or Description

PRODUCT NAME Frozen Chicken Leg Quarters, Class A	SPECIES Chicken (<i>Gallus gallus domesticus</i>)	COMBINED NOMENCLATURE CODE 0207 14 20
COUNTRY OF ORIGIN Poland (EU)	IDENTIFICATION MARK Indicated on the health certificate	PRODUCTION PLANT EU-approved establishment (Reg. (EC) No 853/2004)

Description	Part of the chicken carcass consisting of the femur, tibia, fibula and part of the back (rump), with the surrounding muscles. Bone-in, skin-on.
Quality class	Class A
Unit weight	Approx. 250–350 g per piece, indicative (ungraded; confirmed on each offer).
Place of slaughter	Poland. Birds raised in Poland or in other EU Member States.
Compliance	Conforms to Polish and EU legal requirements. Not genetically modified, no additives, not irradiated.
Allergens	Product does not contain allergens (eggs are handled in the plant).

2 Quality Specifications

ORGANOLEPTIC CHARACTERISTICS

Parameter	Specification
Colour	Light, slightly pink. A slightly greyish tint is allowed for frozen product.
Smell	Characteristic of fresh meat.
Acceptable features	A few small pinpoint haemorrhages in the meat and slight reddening of the skin surface. Frosting of the frozen product.
Unacceptable features	Foreign or off odours, mechanical damage, foreign matter, numerous haemorrhages, feathers, freezer burn.

MICROBIOLOGICAL AND CHEMICAL CRITERIA

Parameter	Specification
Salmonella Enteritidis / Typhimurium	Absent in 25 g
Process hygiene	Salmonella spp. and Campylobacter spp. monitored according to Reg. (EC) No 2073/2005
Heavy metals	Lead (Pb) < 0.1 mg/kg · Cadmium (Cd) < 0.05 mg/kg
Dioxins and PCBs	Within the maximum levels of Reg. (EU) 2023/915
Antibiotic residues	Not present

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3 Packaging

Unit	Details
Carton	10, 15 or 20 kg net, carton with inner bag
Pallet	Palletised, stretch-wrapped
Container	40' reefer: approx. 26 t net (25–27.5 t depending on packing)

4 Shelf Life & Storage

- Shelf life: 18 months
- Store at -18 °C or below
- Do not refreeze once thawed
- To be consumed after thorough cooking

5 Other Parameters

Labelling

Bilingual label (EN/FR): product name, net weight, place of breeding and slaughter, production and freezing dates, lot number, best-before date, storage temperature, veterinary approval number.

Halal

Halal-certified production available on request.

Traceability

Each carton is identified; the lot number appears on the label.

Transportation

Reefer containers or refrigerated vehicles at -18 °C. Temperature monitored and documented throughout the cold chain.

Documents

Veterinary health certificate and certificate of origin issued for each shipment. Pre-shipment inspection by SGS on request.

6 Illustrative Images



Photos for illustration purposes only. Appearance may vary from lot to lot within the specification.

Note: The electronic version of this document is valid without signature.