

Frozen Pork Front Feet / Long Cut

Version **02**

Date **17-10-2026**

1 Product Name or Description

PRODUCT NAME Frozen Pork Front Feet, Long Cut	SPECIES Pork (<i>Sus scrofa domesticus</i>)	COMBINED NOMENCLATURE CODE 0206 49 00
COUNTRY OF ORIGIN Poland / European Union	IDENTIFICATION MARK Stated on the veterinary health certificate	PRODUCTION PLANT EU-approved establishment (Reg. (EC) No 853/2004)

Description	Front foot cut at the joint between the forearm and the wrist (antebrachiocarpal joint), with the carpal bones left on the foot.
Composition	Carpal, metacarpal and phalangeal bones, with the digital extensor and flexor muscles.
Grades	Grade A: dehaired, nails removed. Grade B: partially dehaired.
Unit Weight	Not calibrated: natural anatomical weight of the foot.
Raw Material	Pork from Poland and other European Union countries.
Legal Compliance	Conforms to Republic of Poland and European Union legal requirements.

2 Quality Specifications

ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

Parameter	Specification
Appearance	Free from mechanical contamination, bone dust or splinters, bloody meat and other physical contaminants
Colour	Meat: light pink to red · Fat: white with a creamy shade · Bone: white with a creamy shade · Skin: cream to brown
Odour	Characteristic of fresh pork
Core temperature	≤ -18 °C

MICROBIOLOGICAL CRITERIA

Compliant with the microbiological requirements in force in the European Union (Commission Regulation (EC) No 2073/2005, as amended).

3 Packaging

Unit	Details
Carton	10 kg net, fixed weight · White carton with PE liner, sealed with tape
Dimensions	535 × 320 × 105 mm
Label	Weight label on the short side of each carton
Container	40' reefer: approx. 26 MT

Labels can be supplied in other languages on request.

4 Shelf Life & Storage

- Shelf life: 18 months (540 days) from the date of production
- Frozen to -18 °C or below at the core of the product
- Store at -18 °C or below
- Do not refreeze once thawed

5 Other Parameters

Traceability	Each carton is identified; the lot number and production date appear 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.
Target markets	Long cut (at the wrist); a short cut is also available on request. Plant eligibility for the destination country is confirmed with each offer.

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.