

Poultry MDM / 1 mm, Frozen Blocks

Version **01**

Date **17-10-2026**

1 Product Name or Description

PRODUCT NAME Mechanically separated poultry meat (MDM / MSM), 1 mm, frozen	SPECIES Poultry	HS CODE Chapter 0207, subheading confirmed with each offer
COUNTRY OF ORIGIN European Union	IDENTIFICATION MARK Stated on the veterinary health certificate	PRODUCTION SITE EU-approved establishment (Regulation (EC) No 853/2004)

Description	Chopped meat and fat mass obtained by mechanically separating the meat from flesh-bearing poultry bones. 1 mm particle size, moulded into blocks.
Ingredients	100% poultry raw material, no additives
Allergens	None
Intended use	Raw material for further processing (sausages, cooked meats, breaded products), after heat treatment

2 Quality Specifications

ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

Parameter	Specification
Surface	Ground mass moulded in a block, typical frozen surface, free from impurities; frost on block or packaging acceptable
Colour	Red to dark pink; slight greyish surface from natural oxidation acceptable; any greenish colour or mould excluded
Smell	Typical of fresh meat, without sour, mouldy or foreign odour
Water	≤ 70 %
Protein	≥ 13 %
Fat	≤ 20 %
Calcium	≤ 1 000 mg/kg
Core temperature	≤ -18 °C

MICROBIOLOGICAL CRITERIA

Compliant with Regulation (EC) No 2073/2005 as amended (Salmonella absent in 25 g). Contaminants compliant with Regulation (EU) 2023/915; residues compliant with Regulations (EC) No 470/2009 and 396/2005.

3 Packaging

Unit	Details
Presentation	Frozen blocks in PE bags (poly-blocks) in 20 kg net cartons; or naked blocks on pallets with cardboard and PE inserts, stretch-wrapped
Label	Product name, temperature, health mark, production and freezing dates, best-before date, net weight, lot, origin
Container	40ft reefer: 25 to 27 t

Labels in other languages available on request.

4 Shelf Life & Storage

- Shelf life: 12 months at -18 °C (shipments to third countries)
- Core and storage temperature: -18 °C or below
- Do not refreeze after thawing
- For consumption only after thorough cooking

5 Other Parameters

Traceability	Each package is identified; lot and production and freezing dates on the label.
Transport	Reefer containers at -18 °C, temperature monitored and recorded.
Documents	Veterinary health certificate and certificate of origin for each shipment. Halal on request, per full container.
Markets	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.