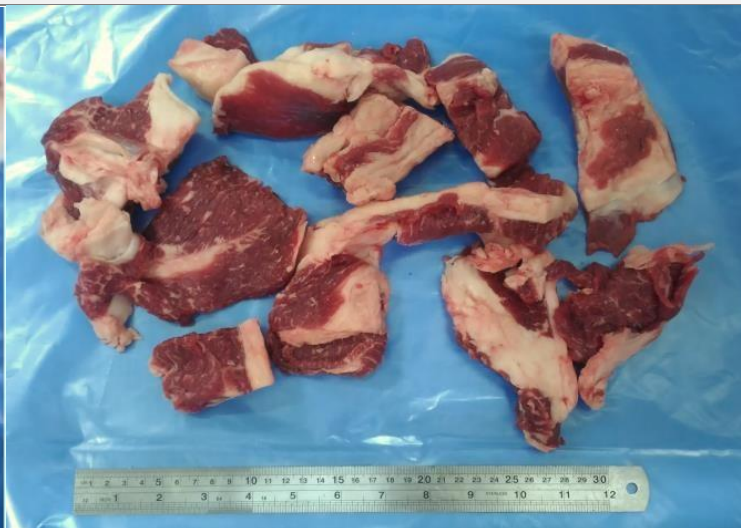


1. Basic information	
Product name:	Boneless meat (pieces of meat from front and back quarters) 50/50) EXP-KT
Name from the declaration	Boneless meat (pieces of boneless meat 50VL)
Article NAV:	1010028080
CSB article:	1010028080
Normative documents:	STO 86034066-002-2015
Code OKPD2	10.13.14.716
Commodity direction	Beef Bryansk Industrial Packaging
Brand	MIRATORG
Semi-finished product classification	Semi-finished meat product from beef joint, boneless
Semi-finished product category	B
Thermal state of the product	Frozen
Aging	No
Product temperature, °C	Not higher than minus 18°C
Best before date:	730 days
Storage conditions:	Not higher than minus 18°C
Net weight, kg	~900

2. Product information	
Appearance description:	Boneless meat from different parts of carcass. It is derived from the separation of premium semi-finished products and/or meat products including the area with the veterinary stamp. The piece shape is not regulated. The presence of hair, cartilages, large tendons, lymph nodes, blood lots and residues of internal organs is not allowed. Boneless meat and fat tissue ratio and corresponding leanness: within 46-65%. The presence of not bright yellow fat is allowed. The presence of 10% free moisture (of the bock weight) is allowed. The pieces with the presence of some spotty bruises and connective tissue are allowed. Raw materials from all the lots are used.
Fixed weight:	No
Dimensions L×H×W, mm	Length: 20, Height: 20, Width: 50 but may vary
Net weight, g.:	Not standardized
Quantity of the product in the package:	Not standardized
Nutritional value average values per 100 g	
Proteins: 10	Fats: 50
Carbohydrates: -	
Energy value of the product average values per 100 g	
kcal: 490	kJ: 2020
In terms of organoleptic, microbiological and physico-chemical (safety indicators) indicators, the product complies with:	
TR CU 034/2013 "On safety of meat and meat products" TR CU 021/2011 "On food safety"	
External unpacked product	



3. Packing	
Type of packaging:	Not V/P (no vacuum, no modified atmosphere)
Packing type:	Plastic bag
Color:	Blue
Net weight of 1 unit, g	45
Application of design	Unbranded
Number of colors	1
Density, micron	40
Packing complies with:	TR TS 005/2011 "On the safety of packaging"
Ingredients on the package	Beef
Appearance of the packaged product	
Comments	Each block is individually packaged.



4. Merchandising	
Type of merchandise	Label (top label)
Dimensions L×H×W, mm	Length: 70, Width: 80
Chroma	monochrome
Material	Paper (thermotope)
Merchandise clearance rules	The label is affixed to the top of the pallet.
Comments	An export label 70*80 is also glued to the pallet.
Marking corresponds to:	TR TS 022/2011 "Food products in terms of their labeling"
Appearance of merchandise	

[REDACTED]	
FROZEN BEEF	冷冻牛肉
Storage temperature on (-18)°C	储存温度：： (-18) °C
ORIGIN:Russia, Bryansk region, Vygonichi district	原产地：俄罗斯，布良斯克州，维戈尼奇区
Producer: [REDACTED]	生产商： [REDACTED]
Plant ID : [REDACTED]	工厂注册号： [REDACTED]
Produced in Russian Federation Address: 243351, Russian Federation, Bryansk region, Vygonichi district, Vygonichi settlement, 39 km. highway M-13, building 2	原产地：俄罗斯联邦 址：243351，俄罗斯联邦，布良斯克州维戈尼奇区 M-13公路第39公里2号楼
Batch number	批号
Production Date:	生产日期：
Expity Date:	保质期至：
Net weight (kg): on the package	净含量（千克）：见包装
Destination:The People's Republic of China	目的地：中华人民共和国

5. Group packing	
Container type:	Oktabin
Brief description of the container:	corrugated box
External dimensions L×H×W, mm	Length:1200, Height:1200, Width:800
Density:	T27
Application of design	No
Net weight of 1 unit (quantum), g	8500
Product investment, pcs.:	1
Net weight:	Not standardized
Gross weight:	Not standardized
Packing complies with:	TR TS 005/2011 "On the safety of packaging"
The appearance of the group packaging	



6. Pallet formula

Number of group packs in a layer:	1
Number of rows:	From: 1 to: 1
Total multipacks per pallet:	From: 1 to: 1
The maximum height of the assembled pallet, mm:	1200
Pallet type and dimensions	Euro pallet: length 1200 mm, width 800 mm, height 145 mm
Pallet material:	Wood
Winding:	Stretch
Gross weight:	Not standardized

Appearance of the pallet







7. Recipe

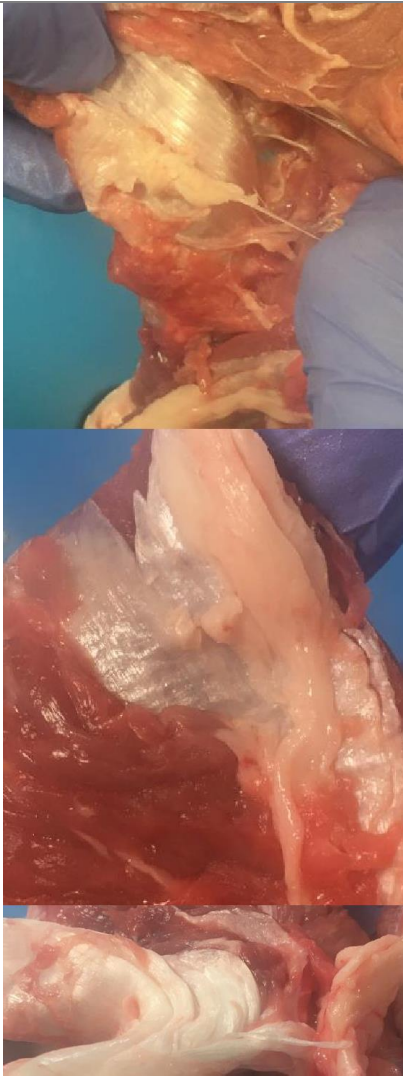
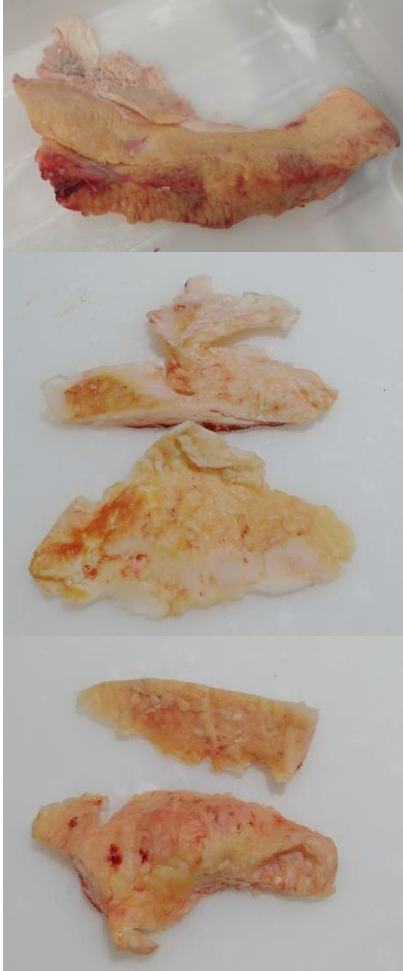
No.	Group	Ingredients on the label	MRSL1	%
1	Raw materials	Beef		100
	Ingredients			

8. Tolerances for defects

No.	Name	Photo	Tolerance	Units	Sample
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¹ Minimum residual shelf life

1	Hemorrhages are allowed		10	%	1 kg
2	Connective tissue		10	%	1 kg
3	Large pieces		-	-	-
4	Stale patch		-	-	-

5	Soft connective tissue	 <p>The top photograph shows a surgical dissection of soft connective tissue, with a gloved hand holding a piece of yellowish, fibrous tissue. The middle photograph shows a close-up of a translucent, fibrous layer of connective tissue. The bottom photograph shows a cross-section of a tissue structure with a central white, fibrous core surrounded by a reddish, vascularized outer layer.</p>	-	-	-
6	Yellow fat	 <p>The top photograph shows a piece of yellow fat tissue with a reddish, vascularized layer on one side, resting on a white surface. The middle photograph shows several pieces of yellow fat tissue, some with a reddish layer, arranged on a white surface. The bottom photograph shows two pieces of yellow fat tissue, one with a reddish layer, resting on a white surface.</p>	-	-	-

7	Tolerances for yellowness of fat		See photo	-	-
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7. Developed by

Job position	Full name	Signature
Chief Technologist of the Cattle Slaughter and Processing Complex	Shelemekh D.P.	
Technologist	Savenkova E.I.	

8. Approved by

Job position	Full name	Signature
Head of the Meat Deboning Department	Efremov V.A.	
Marketing Director	Frolov D.V.	