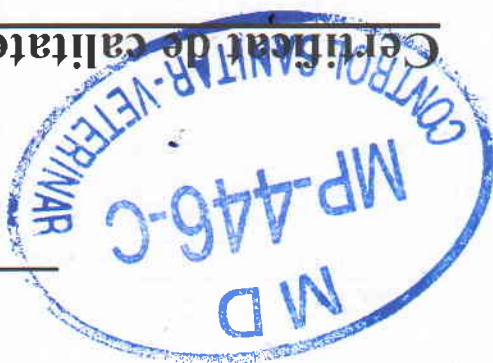


Certificat de calitate nr.155



Data eliberarii: 27.01.2023

Certificat de calitate eliberat pentru produsele enumerate in tabelul de mai jos.
Termenul si conditiile de pastrare a produselor conform documentului normativ
specificat in tabelul de mai jos.

Denumirea Produsului	Tip	membran	Termen de valabilitate		Conditii de pastrare		Documente normative
			Refrigerat	Congelata	Refrigerat	Congelata	
Carne de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Aripa de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Aripa de pui broiler fara virfuri	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
FILEU DE PUI	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Gamba de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
OASE DE PUI	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pulpa de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pulpa de pui fara spatate	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pulpa de pui broiler dezosata fara piele	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pulpa de pui broiler dezosata	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Sold de pui broiler dezosat	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Sold de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Sold de pui broiler fara spatate	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Spinarii de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Tacim de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Tacim cu arpi	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Carcas de pui broiler	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Ficat pui	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Inima pui	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Pipote pui	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Carne semigrasa de porc 80/20	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Carne semigrasa de porc 50/50	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Burtă (piept) de porc	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Piept de porc cu costita (grindinka)	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Ceafa de porc	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Cioric	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Collet de porc cu os	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Collet de porc fara os	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Costita de porc-lenta	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Costita de porc	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Gulas de porc	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019
Muschulet de porc	-	-	72 ore	90 zile	+2...+4°C,max	-18°C, max	IT 67-40059323-01:2019