



## Certificat de calitate nr. 307

Data eliberării 03 06 2024

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 membrane	Termen de valabilitate		Condiții de păstrare		Documente normative
		Refrigerat	Congelată	Refrigerat	Congelată	
Carne de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Aripa de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Aripa de pui broiler fara virfuri	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
FILEU DE PUI	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Gamba de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
OASE DE PUI	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pulpa de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pulpa de pui fara spate	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pulpa de pui broiler dezosata fara piele	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pulpa de pui broiler dezosata	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sold de pui broiler dezosat	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sold de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sold de pui broiler fara spate	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Spinari de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Tacim de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Tacim cu aripi	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carcas de pui broiler	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Ficat pui	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Inima pui	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pipote pui	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne semigrasa de porc 80/20	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne semigrasa de porc 50/50	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Burta (piept) de porc	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Piept de porc cu costita (grudinka)	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Ceafa de porc	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cioric	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cotlet de porc cu os	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cotlet de porc fara os	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Costita de porc-lenta	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Costita de porc	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Gulas de porc	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Muschiulet de porc	-	120 ore	90 zile	+2....+4 °C,max	-18 °C, max	IT 67-40059323-01:2019