



Creativemeat SRL

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Certificat de calitate nr.109

Data eliberarii : 02.12.2022

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	-	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 spate	-	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 spate	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Spinari 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 aripi	-	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
Burta (piept) de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Piept de porc cu costita (grudinka)	-	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
Cotlet de porc cu os	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cotlet 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
Muschiulet de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019

Oase de porc p/u supa	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Picioare de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Rasol de porc cu os	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Rasol de porc fara os	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Set de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sfircuri de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Macuc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Slanina	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Spata de porc fara os	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sold de porc fara os PROMO	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Sold de porc cu os	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Ficat de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Inima de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Limba de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Plamini de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Rinichi de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Splina de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Urechi de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Burgher porc-pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne tocata de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne tocata de porc-vita	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne tocata din file din pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne tocata de pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carne tocata de vita	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cighiri	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori din pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori din pulpa de pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori Cupati	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori De casa	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori Picnik	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori "Taranesti" (vita+porc)	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Cimnaciori "Traditionali" (porc)	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Mici "Taranesti" (porc+vita)	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Mici "Traditionali"	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Perisoare de casa	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Perisoare de pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pirjoale de casa	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pirjoale de pui	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Pirjoale Tărănești	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Aripa de pui marinata	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Frigarui clasic	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Costita de porc marinata	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Gamba de pui marinata	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Carcas de porc	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019
Tocatura de pui din carne dezosată mecanică	-	72 ore	90 zile	+2...+4 °C,max	-18 °C, max	IT 67-40059323-01:2019



Medic Veterinar :

Administrator :

Stan Leonid
Mihai Bitco

Stan Leonid

Mihai Bitco

(Semnatura)