



SUPPLIER-PROVIDED REFERENCE

SELECTED VALUES · ENGLISH

Chicken feet — Grade A

Selected technical values

Source: client-supplied product sheet · English

Selected values transcribed from the client-supplied source sheet; not independently verified and not a lot-specific certificate of analysis, certification or supply commitment. Confirm current supplier documents, lot results, and any origin, GMO, certification or destination requirements for the specific transaction. If your requirements differ, share the desired parameters, volume and destination for assessment.

PARAMETER	SOURCE VALUE
Average length	12–15 cm
Average weight	35–55 g
Appearance	Well cleaned, fresh and uniform
Processing	Outer yellow skin removed; outer hard nails removed
Skin color	Natural white skin
Feathers	Free from feathers
Hair	Free from hair
Black spots	Maximum 1%
Black pads	Free from black pads
Ammonia burns	Free from ammonia burns
Chemical burns	Free from chemical burns
Bruises	Free from bruises
Odor	Free from bad odor
Blood / blood stains	Free from excessive blood and blood stains
Broken bones	Maximum 2%
Deep cuts	Maximum 1%
Moisture content	Maximum 3%
Excess water	Free from excess water
Antibiotics	Not allowed (as stated in source)
Hormones	Not allowed (as stated in source)
Foreign matter	Not allowed
Freezing process	IQF or BQF (as stated in source)
Blast-freezing temperature	-40 °C (source value)
Storage temperature	-18 °C or colder (source value)
Shelf life	24 months from production date (source value)

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