

FRIULCARNI SAS  
INDUSTRIAL SLAUGHTERING AND MEAT TRADE

|                                           |                                                         |                    |
|-------------------------------------------|---------------------------------------------------------|--------------------|
| Friulcarni sas di<br>Battilana Carlo & C. | <b>PRODUCT SHEET</b><br><br><b>GAME MEAT - RED DEER</b> | REV. 3 OF 12/09/19 |
|                                           |                                                         | PAGE 1 DI 2        |

**IDENTIFICATION OF THE PRODUCT**

|                             |                                                        |
|-----------------------------|--------------------------------------------------------|
| <b>CLASS OF MEMBERSHIP:</b> | RED DEER                                               |
| <b>PHISICAL STATE:</b>      | FROZEN -18°C                                           |
| <b>NAME OF SALE:</b>        | RED DEER MEAT SCELTA                                   |
| <b>PRODUCTION SITE:</b>     | VIA NAZARIO SAURO, 27 - 33031 BASILIANO (UD) - ITALY - |
| <b>EEC MARK:</b>            | CE IT 191 M                                            |
| <b>PROVENANCE:</b>          | PLACE OF KILLING HU+SLO+IT                             |

The meat comes from animals approved as fit for human consumption in accordance with the health rules in force and bearing the EEC mark of the slaughterhouse.

**CHARACTERISTICS OF THE PRODUCT**

|                    |                                |
|--------------------|--------------------------------|
| <b>Color:</b>      | Dark red typical of red deer   |
| <b>Appearance:</b> | Dense                          |
| <b>Cuts:</b>       | Shoulder, leg, flank, brisket. |

**PACKAGING AND STORAGE OF THE PRODUCT**

|                               |                                                                                    |
|-------------------------------|------------------------------------------------------------------------------------|
| <b>Packaging and weight:</b>  | Pieces packed in 2,5kgs vacuum bags - 5kgs for cardboard.                          |
| <b>Packing:</b>               | food-grade cardboards; possibility of big packing on pallets of 40 cardboards.     |
| <b>Transport and Storage:</b> | keep the product frozen during the transport and the distribution (at least -18°C) |

**TRACEABILITY**

|                             |                                                               |
|-----------------------------|---------------------------------------------------------------|
| <b>TRACEABILITY SYSTEM:</b> | 1. Traceability documents attached to the delivery documents. |
|                             | 2. Labelling of the meat according the current legislation.   |
|                             | 3. Shipping unit with the production label.                   |

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**LABELLING**

|               |                                                                                                                                                                                                                                                                                                                                                                             |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Label:</b> | <ol style="list-style-type: none"><li>1. Name and adress of the slaughtehouse</li><li>2. Company brand</li><li>3. EEC mark CE IT 191 M</li><li>4. Class</li><li>5. Slaughtered</li><li>6. Sectioned</li><li>7. Production lot</li><li>8. Date of packaging</li><li>9. Expiry date</li><li>10. Cut</li><li>11. Storage temperature</li><li>12. Weight and Barecode</li></ol> |
|---------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

**MICROBIOLOGICAL CHARACTERISTICS OF THE PRODUCT**

| PARAMETER                     | CONTROL VALUE              |
|-------------------------------|----------------------------|
| <b>C.M.T</b>                  | According the legal limits |
| <b>E. Coli</b>                | According the legal limits |
| <b>Listeria Monocytogenes</b> | According the legal limits |
| <b>Salmonella spp.</b>        | According the legal limits |

**DECLARATION OF GMO AND ALLERGEN-FREE PRODUCTS**

Herewith we declare that our products (meat and meat products) do not contain GMO and that they are ALERGEN-FREE.

**DECLARATION OF METAL DETECTOR CONTROL**

Herewith we declare that the products supplied to you are controlled by the use of metal detector with a searcher parameter up to 2mm in diameter. This threshold of precision allows us to filter spilters, at the same time, however, the absolute certainty of no presence is pactically impossible to declare given the particularity of the goods. In addition, we hereby inform you that we strive to avoide any discrepancies from the above stated.