

Acceptance Standards for Imported Frozen Chicken Paws

Document No.: GP-PROD-EN-2026-001

Product: Imported Frozen Chicken Paws (Grade A)

1. Sensory & Physical Standards

Appearance: Grade A paws with complete shape, natural color, and uniform size.

Defect Prohibitions:

No yellow skin, no black pads (black spots), and no ammonia burns.

No bruising, no blood clots, and no hard black nails.

No "black" chicken paws and no feathers.

Texture & Condition: High freshness after thawing; paws must have a thick gelatinous layer and must not be excessively thin. No signs of thawing and re-freezing.

Odor: Typical fresh chicken aroma; no fishy, gamy, or any other foreign odors.

2. Weight & Packing Specifications

Individual Weight: Minimum 30g/piece, with **32-40g/piece** being the ideal range. Shank shall be trimmed to a maximum of 2 cm.

Broken Bone Rate: Must be lower than **3%**.

Net Weight: Pre-thawing weight must not be lower than the label value. Post-thawing weight must be at least **96%** of the indicated value.

Master Carton: Primarily **12kg or 15kg** per carton.

3. Storage & Labeling

Storage Temperature: Deep frozen at **-18°C or below**.

Shelf Life: 18 or 24 months. The remaining shelf life upon delivery must be **at least 50%**.

Labeling Requirements: All labels (inner and outer packaging) must include: Product Name, Net Weight, Ingredients, Specifications, Production Date, Shelf Life,

Storage Conditions, Country of Origin, Factory SIF/Cifer Number, Exporting Country, and Importer details. All information must be in Chinese and the origin language.

Issued by: Procurement Department, Global Provisions

Effective Date: April 2, 2026