

Standard of the company XAVEROV, a.s. for day-old chickens IČ : 27460363

1. **Name** : day-old broiler chicken – productive poultry for poultry meat production
2. **Type** : utility type meat
3. **Quality marks** :
 - a) The hatched chicken must be dry, healthy and vital, with the navel closed and free from defects in the structure of the skeleton, beak, legs and obvious bodily defects. It must have a minimum live weight of 30 g after hatching.
 - b) The standard of mortality within 14 days is 2.2%

4. Identifiable

Hatched chickens are marked on the basis of records of the origin of breeding - in groups. Each delivery is equipped with:

- a) The animal health certificate for the movement of the animal. (in case of export)
- b) Technological process of fattening of delivered poultry (only on request)
- c) Transfer protocol
- d) Packing list

5. Transport

One-day-old chickens are delivered in EURO crates measuring 400x600x160mm with the possibility of disinfection with cardboard liners, which remain with the customer after the chickens have been removed from storage or in paper crates. (in case of export). They are transported in special means of transport at a temperature from 27 to 37.5 degrees of Celsius. If necessary and requested by the customer, the driver shall document the temperature during storage of the chickens.

6. Acceptance

All deliveries and acceptances of goods are made in the presence of the driver or a company representative.

- a) When checking the delivery for quality and weight for deliveries up to 50,000 pieces, 25 pieces of 10 randomly selected packages are taken at random, a total of 250 pieces of chickens for inspection, in case of delivery over 50,000 pieces, 20 pieces will be randomly selected from 15 randomly selected packages, a total of 300 pieces for inspection.
The delivery is satisfactory with 2.2% of non-standard chickens + 2% guarantee flat rate, ie a maximum of 4.2% of non-standard chickens in the delivery.



- b) Checking the number of delivered chickens is performed by recalculating the 3 columns marked by the automatic calculator.
- c) Before loading the chickens, the driver or the service worker of the supplier will check the hall (temperature, humidity, watering, feeding, disinfection performed before storage, cleanliness of the surroundings of the hall and make a record of it in the handover protocol.
- d) If the buyer takes a sample for analysis, he must always give a duplicate sample to the driver or the seller's representative.

City: Kostelec nad Černými lesy Day: 1.1 2020

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