



TECHNICAL SPECIFICATIONS

PRODUCT : FROZEN DUCK LEGS TO CONFIT X 4

CUSTOMER : CLASSIC FINE FOODS / GRANDE BRETAGNE

PRODUCT CODE	0CU4P003
PRODUCER	Name : Ernest Soulard Production Address : 85140 L'Oie - Essarts en Bocage -FRANCE CEE Approval number : FR 85.165.001.CE
SHELF LIFE / USE BY DATE	18 months
SIZE	greater than 400 g
PACKAGING	4 legs per bag
PACKING	4 bags per carton carton dimension : 600x400x90
PRODUCT DESCRIPTION QUALITY COMMENTS	Mulard Duck leg with skin and bones from stuffed duck Slaughtering age: 13 weeks origin: France Feeding: "100% vegetal, mineral + vitamins" Ingredients: none GMOs and ionization free- no allergen nanoparticules free Storage temperature: -18°C
SENSORY SPECIFICATIONS	good and fresh smelling
BACTERIOLOGICAL SPECIFICATIONS	conform with EU Rule N°2073/2005+ internal criteria E. coli /g <5000 ufc Staphylococcal aureus /g <500 ufc Clostridium perfringens 37°C / g <100 ufc Salmonella in 25g: none
PHYSICOCHEMICAL SPECIFICATIONS (average values)	Mulard Duck leg- raw product- analysis on meat + skin fat: 40% with saturated fatty acids: 12,5 % Carbohydrates: 0.8% including sugar: 0% Proteins: 12% Salt: 0,2 %
ENERGY VALUE (average values)	Mulard Duck leg- raw product- analysis on meat + skin 1700 Kjoules/100g 410 Kcalories / 100g
PALLETIZATION	72 cartons