



TECHNICAL SPECIFICATIONS

PRODUCT : PRESTIGE ESCALOPE OF DUCK FOIE GRAS 80 G

CUSTOMER : CLASSIC FINE FOODS / STOCK

PRODUCT CODE	0FC4P089
PRODUCER	Name: Ernest Soulard Production Address: L'Oie 85140 Essarts en Bocage -FRANCE CEE Approval number: FR 85.165.001 CE
SHELF LIFE / USE BY DATE	18 months
SIZE	80 g (75-90g) Maximum thickness = 3 cm
PACKAGING	15 pieces per bag Neutral bag IQF
PACKING	8 bags per carton Carton weight : about 9.6 kg
PRODUCT DESCRIPTION QUALITY COMMENTS	Stuffed Mulard duck Sliced Foie gras, thickness of a slice 2 to 3 cm - IQF freezing Age of slaughtering: 13 weeks Origin: FRANCE Feed : cereals Ingredients : none GMOs and ionization free - no allergen Storage temperature : -18°C
SENSORY SPECIFICATIONS	Healthy and free from bad smell
BACTERIOLOGICAL SPECIFICATIONS	E. Coli /g < 10 Positive coagulase staphylococci 37°C / g < 100 Clostridium perfringens 37°C / g < 30 Salmonella in 25 g : none
PHYSICOCHEMICAL SPECIFICATIONS (average values)	On raw product Fat 57% of which saturates : 26% Carbohydrates: 1.5% of which sugars: 1% Protein: 6.5% Salt: 0.1% - Salt naturally present in the product
ENERGY VALUE (average values)	2260 Kjoules /100 g 550 Kcalories /100 g
PALLETIZATION	Number of cartons per pallet : 56