



TECHNICAL SPECIFICATIONS

PRODUCT : FROZEN EXTRA RESTAURATION FLAT DEVEINED DUCK
FOIE GRAS

CUSTOMER : CLASSIC FINE FOODS / GRANDE BRETAGNE

PRODUCT CODE	0FC4K010
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	500-600g
PACKAGING	OPERSKIN Flat
PACKING	18 pieces per carton Carton weight : variable SV SOULARD carton : 600x400x133
PRODUCT DESCRIPTION QUALITY COMMENTS	Mulard duck liver without veins Manually eviscerated in hot carcasses Age of slaughtering: 13 weeks Origin: FRANCE Feed : cereals <u>Ingrédients:</u> absence 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)	Fat: 57 % with saturated fatty acids: 26 % Carbohydrates: 1,5 % with sugar : 1 % Proteins: 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