

Final Product specification

This record is generated automatically based on the information encoded in the system of quality management.

I. Product identification

Article number producer	140884040	Article number client	
Brand name	Profuma		
Commercial product name	Foie gras de canard cru 600-700g extra film métal - carton 10kg Vers eenden foie gras extra 600-700 g metalen verpakking Fresh duck foie gras extra 600-700 g metal film		
Legal product name	Foie gras de canard cru Vers eenden foie gras Raw duck foie gras		
Add. product description			
Declared weight of volume		Presence of "e"	<input type="checkbox"/>
Intrastat code	02074300		
EAN UC:	5401408XXXXXC		
EAN Box:	5413302814087		
Product il liquid medium	<input type="checkbox"/>	drained net weight	---
sale by variable weight	<input checked="" type="checkbox"/>	Nb by piece	1
Alcohol content	0		

II. Identity of the producer / packager

		manufacturing adress	Packaging adress	
Name			Profuma sprl	
Address			Rue de Lusambo, 65 1190 Forest Belgium	
Tel and Fax			Tel : +32 2 523 48 37 Fax : +32 2 521 55 94	
Approval number	Variable, selon arrivage et marché		BE - B 393 - CE BE - UD 393 - CE BE - KF 393 - CE	
Certification	Cfr certificate joined		Idem	
Supplier	Company	Contacts	Commercial	Quality
Name	Profuma sprl	Name	Shwartzberg Morris	Shwartzberg Morris
Address	Rue de Lusambo, 65 B-1190 Forest Belgique	Function	Directeur	Directeur
Tel	+32 2 523 48 37	Tel / GSM	+32 486 549 510	+32 2 523 48 37
Fax	+32 2 521 55 91	E-mail	commercial@profuma.com	quality@profuma.com
Emergency contact	Shwartzberg Morris			

III. Packaging / logistics

		Qté UC	L (cm)	l (cm)	H (cm)	Gross	Net (kg)	Drained
Consumer unit (UC)		1	24 cm	13,5 cm	8 cm	+/- 659 g	+/- 650 g	
weighted in cash <input type="checkbox"/>								
Security closure <input type="checkbox"/>		Easy opening <input type="checkbox"/>	Easy peel <input type="checkbox"/>	reclosable cap <input type="checkbox"/>				
sub-packaging		---	---	---	---	---	---	---
Film <input type="checkbox"/> Thickness ---		Type film ---	Nb layers ---					
Box		+/- 15	39 cm	38 cm	15 cm	+/- 10,4 kg	+/- 10 kg	
American box <input type="checkbox"/>		With perforation <input type="checkbox"/>	With languette <input type="checkbox"/>	With lid <input type="checkbox"/>				
Display		---	---	---	---	---	---	---
With film ? <input type="checkbox"/>								
Palette		+/- 1020	120 cm	80 cm	180 cm	+/- 735 kg	+/- 660 kg	
EPAL 1,2 x 0,8m <input checked="" type="checkbox"/>		CHEP 1,2 x 1m <input type="checkbox"/>	CHEP euro 1,2 <input type="checkbox"/>	LPR 1,2 x 0,8m <input type="checkbox"/>				
LPR euro 1,2 x 1m <input type="checkbox"/>		LPR ouverte 1,2 x 1m <input type="checkbox"/>	LPR logipal 1,2 x 1m <input type="checkbox"/>					
IPP logipal euro 1,2 x 0, <input type="checkbox"/>								
Nb layers / palette		11		Nb boxes / layer		6		

IV. Particular storage conditions

	Minimum	Optimum	Maximum
Shelf life after production	14	14	14
Shelf life after delivery	9	12	14
Temperature at arrival	+0°C	+2°C	+4°C
Storage temperature	+0°C	+2°C	+4°C
Packaging	vacuum		
Shelf life after opening	0	0	1
Storage conditions after opening	+0°C	+2°C	+4°C
Indication of the shelf-life	<input type="checkbox"/> date of minimum storage life = "best before until end" <input checked="" type="checkbox"/> maximum date of consumption = "Use by" <input checked="" type="checkbox"/> Day <input checked="" type="checkbox"/> Month <input checked="" type="checkbox"/> Year Example 26/11/08		
Indication of expiry date on	<input type="checkbox"/> each portion <input checked="" type="checkbox"/> sales unit <input checked="" type="checkbox"/> group package		
manner of indication	<input type="checkbox"/> inkjet <input checked="" type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		
Keeping of reference sample	<input type="checkbox"/> storage delay Frequency		
Indication of batch by	code interne Example 123456		
Indication of batch on	<input type="checkbox"/> each portion <input checked="" type="checkbox"/> sales unit <input checked="" type="checkbox"/> group packaging		
manner of indication	<input type="checkbox"/> inkjet <input checked="" type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		

V. Fost plus (Belgium)

Payment by us ?	<input type="checkbox"/>	License	---
Primary packaging			
Material	Shape	Weight	Quantity / secondary
Glass	---	---	---
Paper / Cardboard (> 85%)	etiquette	2 g	---
Steel (> 50%)	---	---	---
Aluminium (> 50% / 50 µm)	---	---	---
PET bottles	---	---	---
HDPE bottles	---	---	---
Beverage cartons	---	---	---
recoverable plastic	Film plastique	3 g	---
Packaging made mostly of plastic	---	---	---
Packaging made mostly of paper/cardboard	---	---	---
Packaging made mostly of aluminium < 50 µm, or steel < 50% but most important weight, < 50 µm	---	---	---
Other recoverable	Film métallique	4 g	---
Packaging made mostly of glass	---	---	---
Packaging made mostly of aluminium or steel < 50% but most important weight, > 50 µm	---	---	---
Other unrecoverable	---	---	---
Secondary packaging			
Material	Shape	Weight	Quantity / tertiary
Paper / cardboard	carton	585 g	66
Plastic	---	---	---
Others	---	---	---
Tertiary packaging			
Material	Shape	Weight	
Paper / cardboard	---	---	
Others	film	variable	

VI. Product composition

Raw material	Origin	% receipt	% end product	Remarks
duck liver	Hu, BG	100	100	
List of ingredients				
duck liver (100%)				
the producer guarantees that the product contains no ingredients that are subject to mandatory labeling by directive 1830/2003/CE ? <input checked="" type="checkbox"/>				

VII. List of allergens

	ingredient	Present in factory	Concerned ingredient
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	
Crustacean	<input type="checkbox"/>	<input type="checkbox"/>	
Eggs	<input type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	
Soya	<input type="checkbox"/>	<input type="checkbox"/>	
Milk	<input type="checkbox"/>	<input type="checkbox"/>	
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphites	<input type="checkbox"/>	<input type="checkbox"/>	
	ingredient	Present in factory	Concerned ingredient
Apricot	<input type="checkbox"/>		
Garlic	<input type="checkbox"/>	-1	
Glutamates	<input type="checkbox"/>		
Avocado	<input type="checkbox"/>		
Banana	<input type="checkbox"/>		
Beef	<input type="checkbox"/>		
Cocoa	<input type="checkbox"/>		
Cinnamon	<input type="checkbox"/>		
Carot	<input type="checkbox"/>		
Cochineal	<input type="checkbox"/>		
Coriander	<input type="checkbox"/>		
Curcumin	<input type="checkbox"/>		
Curry	<input type="checkbox"/>		
Endive	<input type="checkbox"/>		
Fructose	<input type="checkbox"/>		
Kiwi	<input type="checkbox"/>		
(Dried) Legume	<input type="checkbox"/>		
Lentilles	<input type="checkbox"/>		
Yeast	<input type="checkbox"/>		
Corn	<input type="checkbox"/>		
Honey	<input type="checkbox"/>		
Muscadde	<input type="checkbox"/>		
Barley	<input type="checkbox"/>		
Paprika	<input type="checkbox"/>		
Pêche	<input type="checkbox"/>		
Parsley	<input type="checkbox"/>		
Pine nuts	<input type="checkbox"/>		
Peas	<input type="checkbox"/>		
Appel	<input type="checkbox"/>		
Pork	<input type="checkbox"/>		
Chicken	<input type="checkbox"/>		
Saccharose	<input type="checkbox"/>		
Buckwheat	<input type="checkbox"/>		
Rye	<input type="checkbox"/>		
Tartrazine	<input type="checkbox"/>		
Tomato	<input type="checkbox"/>		
Vanillin	<input type="checkbox"/>		

VIII. Product characterisation

Look	Viande rosée à rouge, peau blanche avec motif style écaille			
Taste	viande et gras d'oie			
Smell	viande et gras d'oie			
Texture	souple			
Coulour	rose/rouge et blanc cassé			
Other potential features				
Evoluting during shelf life				
Physical features				
Physico-chemical features at delivery				
	Minimum	Typical value	Maximum	Method of control
Water				
Benzopyrene				
Fat level				
Meat proteins		100%		
collagen / protein				
Foreign objects		0	< 2 morceaux de pl visuel	
Ferrous				
Non-Ferrous				
Annealed				
Microbiological features at delivery				End of shelf-life
	Typical Value	Maximum		Typical value
Aerobic mesophil		10e7/g		fournisseur/supplier
Coliforms				
Fecal coliforms				
Staphylococ. aureus		1000/g		fournisseur/supplier
Salmonella		<1 /25		fournisseur/supplier
Listeria monocyto.				
Sulphite-red. anaëro.				

IX. Instruction for use

X. Ingredients subjected to irradiation

The producer guarantees that the product does not contain ingr. that were subjected to irradiation: ☒

XI. Nutritionnal value

Value declared per 100g ☒

Value declared per 100 ml ☐

Portion size ---

	Unit	Product as sold :		Calcul (C) or Analyse (A)
		average per 100	average per portion	
		Calcul (C) or Analyse (A)		
Energy values	Kcal	563	---	C
	KJ	2319	---	C
Proteins	g	4,0	---	A
Carbohydrates	g	4,0	---	C
of which sugars	g	---	---	
of which starch	g	---	---	
of which polyols	g	---	---	
Fats	g	59,0	---	A
of which saturated	g	30,56	---	C
of which mono-unsat.	g	15,07	---	C
of which poly-unsat.	g	13,37	---	
of which trans	g	---	---	
of which oméga 3	g	---	---	
of which oméga 6	g	---	---	
of which cholesterol	mg	---	---	
Dietary fibers	g	---	---	
Sodium	g	---	---	
Salt	g	---	---	

	RDA and unit	Product as sold :				Calculation (C) or Analysis
		average per 100 g/ml	% RDA	average per portion	% RDA	
Vitamin A	800 µg	---	---	---	---	
Vitamin B1	1,4 mg	---	---	---	---	
Vitamin B2	1,6 mg	---	---	---	---	
Vitamin B3	18 mg	---	---	---	---	
Vitamin B5	6 mg	---	---	---	---	
Vitamin B6	2 mg	---	---	---	---	
Vitamin B12	1 µg	---	---	---	---	
Vitamin C	60 mg	---	---	---	---	
Vitamin D	5 µg	---	---	---	---	
Vitamin E	10 mg	---	---	---	---	
Vitamin H	0,15 mg	---	---	---	---	
Vitamin M	200 µg	---	---	---	---	
Calcium (Ca)	800 mg	---	---	---	---	
Phosphorus (P)	800 mg	---	---	---	---	
Iron (Fe)	14 mg	---	---	---	---	
Magnésium (Mg)	300 mg	---	---	---	---	
Zinc (Zn)	14 mg	---	---	---	---	
Iodine (I)	150 µg	---	---	---	---	

products subject to notification of addition of a nutrient :
Notification number

XII. Declaration of truthfulness and confidentiality

The supplier, Profuma sprl, declares that the product complies with the relevant national and European legislation concerning Hygiene, composition, additives, contaminates, labellin and contact materials of this product.

The supplier is obliged to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obliged to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification. Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production.

This demand does not release any party from their responsibility.