

# Final Product specification

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

## I. Product identification

<b>Article number producer</b>	132083540	<b>Article number client</b>	
<b>Brand name</b>	Profuma		
<b>Commercial product name</b>	Cuisses de canard confites par 2 - carton 13p		
	Leg confit van eend per 2		
	Duck legs confit 2 pc		
<b>Legal product name</b>	Cuisses de canard confites		
	Leg confit van eend		
	Duck legs confit		
<b>Add. product description</b>	Duck (Mulard type) legs		
<b>Declared weight of volume</b>		<b>Presence of "e"</b>	<input type="checkbox"/>
<b>Intrastat code</b>	16023929		
<b>EAN UC:</b>	5401320XXXXXC		
<b>EAN Box:</b>	5413302813202		
<b>Product il liquid medium</b>	<input type="checkbox"/>	<b>drained net weight</b>	170g - 260g
<b>sale by variable weight</b>	<input checked="" type="checkbox"/>	<b>Nb by piece</b>	1
<b>Alcohol content</b>	0		

## II. Identity of the producer / packager

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

### III. Packaging / logistics

		Qté UC	L (cm)	l (cm)	H (cm)	Gross	Net (kg)	Drained
		1	24 cm	13,5 cm	5,5 cm	557-807g	550-880g	340-520g
Consumer unit (UC)	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	Thickness	---	Type film	---	Nb layers	---	---
Box		13	38,5 cm	38,5 cm	15 cm	9,295 kg	8,58 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		858	120 cm	80 cm	180 cm	+/-623 kg	+/- 566 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		6		Nb boxes / layer		11		

### IV. Particular storage conditions

	Minimum	Optimum	Maximum
Shelf life after production	60	60	60
Shelf life after delivery	40	50	60
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	2
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	---
<b>Primary packaging</b>			
Material	Shape	Weight	Quantity / secondary
Glass	---	---	---
Paper / Cardboard (> 85%)	etiquette	1,5 g	13
Steel (> 50%)	---	---	---
Aluminium (> 50% / 50 µm)	---	---	---
PET bottles	---	---	---
HDPE bottles	---	---	---
Beverage cartons	---	---	---
recoverable plastic	Film thermo	8,5g	13
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	---	---	---
Packaging made mostly of glass	---	---	---
Packaging made mostly of aluminium or steel < 50% but most important weight, > 50 µm	---	---	---
Other unrecoverable	---	---	---
<b>Secondary packaging</b>			
Material	Shape	Weight	Quantity / tertiary
Paper / cardboard	carton	585 g	66
Plastic	---	---	---
Others	---	---	---
<b>Tertiary packaging</b>			
Material	Shape	Weight	
Paper / cardboard	---	---	
Others	film	variable	

## VI. Product composition

[illegible]

## 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

<b>Look</b>	Viande rosée à brune, graisse blanche à dorée			
<b>Taste</b>	viande et gras de canard			
<b>Smell</b>	viande et gras de canard			
<b>Texture</b>	souple			
<b>Coulour</b>	rose/brun et blanc/doré			
<b>Other potential features</b>	Poids net hors graisse par cuisse (viande, os et peau) : 170-210g environ			
<b>Evolving during shelf life</b>				
<b>Physical features</b>				
<b>Physico-chemical features at delivery</b>				
	<b>Minimum</b>	<b>Typical value</b>	<b>Maximum</b>	<b>Method of control</b>
<b>Water</b>				
<b>Benzopyrene</b>				
<b>Fat level</b>				
<b>Meat proteins</b>		100%		
<b>collagen / protein</b>				
<b>Foreign objects</b>		0	< 2 morceaux de pl visuel	
<b>Ferrous</b>				
<b>Non-Ferrous</b>				
<b>Annealed</b>				
<b>Microbiological features at delivery</b>				<b>End of shelf-life</b>
	<b>Typical Value</b>	<b>Maximum</b>	<b>Typical value</b>	
<b>Aerobic mesophil</b>	< 1 000 /g	< 100 000/g		
<b>Coliforms</b>	< 10/g			
<b>Fecal coliforms</b>				
<b>Staphylococ. aureus</b>	< 100/g			
<b>Salmonella</b>	absence dans 25g			
<b>Listeria monocyto.</b>	absence dans 25g			
<b>Sulphite-red. anaëro.</b>	< 10/g	< 100/g		

## IX. Instruction for use

verwarmen voor te eten

## 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 :		
		average per 100	average per portion	Calcul (C) or Analyse (A)
Energy values	Kcal	320,62	---	C
	KJ	1331,26	---	C
Proteins	g	23,2	---	A
Carbohydrates	g	0,48	---	C
of which sugars	g	0,07	---	A
of which starch	g	---	---	
of which polyols	g	---	---	
Fats	g	25,1	---	A
of which saturated	g	8,45	---	A
of which mono-unsat.	g	---	---	
of which poly-unsat.	g	---	---	
of which trans	g	---	---	
of which oméga 3	g	---	---	
of which oméga 6	g	---	---	
of which cholesterol	mg	---	---	
Dietary fibers	g	---	---	
Sodium	g	0,76	---	A
Salt	g	1,9	---	C

	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.