

	Fiche Technique FOIE GRAS CRU DE CANARD ESCALOPE – Frais & Congelé	Date : 01-02-2013
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ORIGINE		
Origin of the ducks	European Union	
Slaughtering-cutting	European Union	
Final Packaging	Either directly by the slaughterhouse, Or by Agro-Top Produits s.a.	
Storage, orders preparation and Expédition	Agro-Top Produits s.a.	 
PRODUCT CHARACTERISTICS		
Commercial denomination	Frozen duck escalope	
Description	Frozen duck escalope without veines	
Caliber-size	40 à 60gr	
Organoleptic characteristics	Odour	Frank and typical duck liver
	Texture	Absence of sticky appearance
	Aspect/Colour	duck liver characteristic, without signs of tampering
	Other	Absence of foreign objects
Microbiological characteristics		à DLC / DLUO
	Total mesophilic aerobic germ	< 1.10 ⁷ /g
	<i>Escherichia coli</i>	< 5.10 ³ /g
	<i>Campylobacter spp</i>	< 100/g
	<i>Salmonella spp</i>	Abs/25g
Ingrédients	No object (the commercial denomination is enough)	
Intended use	To be cooked by the final user	
Conditioning-packaging	Primary packaging : 1kg bag resealable Secondary packaging : Carton	
Duration and storage temperature	Fresh : between 0 et 4°C : DLC 14 days from the production date Frozen : < -18°C : DLUO « Frozen Product » guaranteed at the reception : ≥ 8 months After thawing, max. 4°C (unopened packaging) : This DLUO depends your own parameters. We invite you to define it yourself based on your thawing and fabrication process	
Nutritional values	Nutritional values	100 g produit
	Energy	2319 kJ / 563 kcal
	fat	59 g
	Of which saturates	18 g
	Carbohydrates	4 g
	Of which sugar	< 0,5 g
	Dietary fibers	0 g
	Protein	4 g
	salt	0,4 g
PRODUCT LABELING		
Labeling instructions	On the primary packaging	European sanitary stamp of the packer
Minimal compulsory indications	On the secondary packaging	Sales designation in one or several languages Freezing date The deadline for optimal use of the frozen product (or best before) (= DLUO) Lot Number

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		The specifics condition of conservation (t°) The net weight The European sanitary stamp Place of origin (+ lot number of the slaughtherhouse) The mention « Never freeze a defrost product» (« Ne jamais recongeler un produit décongelé »))
Labeling instructions	Depending on the client	Name/logo of the consignee Consignee informations Packing date Bar code
Heavy metals, dioxin and pcb	Our products comply with the limits set in the EU Regulation 1881/2006 EC.	
Allergens	Our products are free of major allergens defined in the European Directive 2007/68 EC.	
OGM	Our products are free of GMOs and do not require labeling in this context, according to the 1829 regulations and EC 1830/2003.	
Ionisation	None of our products has been ionized.	
packaging	Our products are packed according to food contact in compliance with European regulations EC 1935/2004 and 10/2011 EU.	
LOGISTICAL INFORMATION		
Parcel	weight : 5kg	
	Dimensions : to be agreed	
Palettization	Pallet dimensions : Europ (120cmx80cm)	
	Number of packages per layer per pallet: to be defined	
	Number of layers per pallet: to be defined	
	Net weight per pallet: to be defined	
Transport	Through specific isothermal trailers for frozen goods transport	
EMERGENCY CONTACT		
In case of an emergency, do not hesitate to contact us at the following:	AgroTop Produits S.A Patricia Serneels (Quality manager) 14 Avenue Vésale - 1300 Wavre (Belgique) Tél. : +32.10.22.38.86 Fax : +32.10.24.32.33 GSM : +32.475.44.24.50 E-mail : patricia.serneels@agro-top.be	