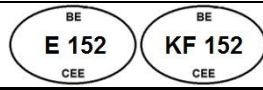


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ORIGINE		
Origin of ducks	European Union (France, Bulgaria or Hungary)	
Slaughtering-cutting	European Union Bulgaria or Hungary)	
Final packing	Either directly by the slaughterhouse, Or by Agro-Top Produits s.a.	
Stock, order preparation and expedition	Agro-Top Produits s.a.	
CARACTÉRISTIQUES DU PRODUIT		
Commercial denomination	Raw duck liver	
Description	Whole liver (2 lobes)	
Caliber-size	> 350 g and < 800 g	
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 : Paper / vacuum bag (individual or big vacuum) Secondary packaging : Carton	
Duration and Storage temperature	Fresh : Entre 0 et 4°C : DLC 14 days from the production date Frozen : < -18°C : DLUO « Frozen Product » guaranteed at the reception : ≥ 8 mois 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	Valeurs nutritionnelles	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
	Dietery fibers	0 g
	Protéin	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 The specifics condition of conservation (t°)

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		The net weight The European sanitary stamp Place of origin (+ lot number of the slaughterhouse) The mention « Never freeze a defrost product» (« Ne jamais recongeler un produit décongelé »))
Labeling instructions	Selon le 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.	
Ionization	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.	
INFORMATIONS LOGISTIQUES		
Parcel	Poids : 10kg	
	Dimensions : à convenir	
Palettization	Dimensions des palettes : Europ (120cmx80cm)	
	Nombre de colis par couche et par palette : à définir	
	Nombre de couches par palette : à définir	
	Poids net par palette : à définir	
Transport	Au moyen de remorques isothermes spécifiques au transport de produits réfrigérés	
CONTACT EN CAS D'URGENCE		
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	