

Origin					
Origin of the geese	European Union				
Slaughtering-Cutting	European Union				
Final packing	Either directly by the slaughterhouse, Or by Agro-Top Produits s.a.				
Stock, Order preparation and Expédition	Agro-Top Produits s.a.		E 152 CEE KF 152 CEE		
	PRODUCT CHARACTI	ERISTICS			
Commercial denomination	Fattened Goose Legs				
Description	Raw Goose Legs				
Caliber-Size	3 Sizes (in grams) : 300-350 ; 350-400 ; 400-450.				
Organoleptic characteristics	Odour	Typical of raw meat			
	Parage	Large			
	Aspect/Color	Dark red color without hematoma. Clear skin. No feathers.			
	Other	Absence of foreign objects			
Microbiological characteristics			à DLC / DLUO		
	Total mesophilic aerobic germ		< 1.10 ⁷ /g		
	Escherichia coli		< 3.10⁵/g		
	Campylobacter spp		< 100/g		
	Salmonella spp		Abs/25g		
Ingredients	No object (the commercial denomination is enough)				
Intended use	To be cooked by the	To be cooked by the final user			
Conditioning - packaging	Primary packaging: v	Primary packaging: vacuum bag (per 2 legs) or in bulk.			
	Secondary packaging : Carton				
Duration and storage temperature	om the production date				
	Frozen : < -18°C : DLUO « Frozen Product » guaranteed at the reception : \ge 8 mois				
	After defrosting, at n	nax. 4°C (with the pack	/vacuum closed) : This		



	DLUO is dependant on your proper parameters, we invite you to determine/validate it on the basis of your own defrosting and fabrication processes.		
Nutritional values	Nutritional values		100g product
	Energy		1587 kJ / 384 kcal
	Fat		36 g
	Of which saturates		11 g
	Carbohydrates		2,0 g
	Of which sugar		< 0,5g
	Dietary fibers		0 g
	Protein		13 g
	Salt		0,4 g
	PRODUCT LABELIN	G	
Labeling instructions	On the primary	European sanitary	stamp of the packer
Minimal compulsory indications	packaging		
	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°)	
		The net weight	
		The European sanitary stamp	
		Place of origin (+ lo slaugtherhouse)	ot number of the
		The mention « Never freeze a defrost	
		product» (« Ne jamais recongeler un produit décongelé »)	
Labeling instructions	Depending on the	The name/ logo of	the consignee
Optional Mentions	client		



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		
5	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		
rackaging			
	European regulations EC 1935/2004 and 10/2011 EU.		
	LOGISTICAL INFORMATION		
Parcel	Weight: 10 or 15 kg		
	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		
	Number of layers per pallet. to be defined		
	Net weight per pallet: to be defined		
Transport	Through specific isothermal trailers for frozen goods transport		
	CONTACT EN CAS D'URGENCE		
In case of an emergency, do not	AgroTop Produits S.A		
hesitate to contact us at the following:			
	Patricia Serneels (Quality Manager)		
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