

Product specification 63310435
Version

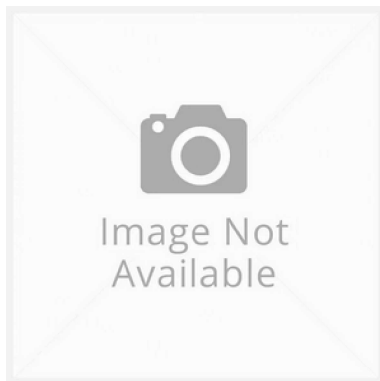
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Article information

Article number : 63310435
 Article name : Duck rillette 1kg, FR
 Sales unit : 4pc
 Condition : Fresh
 Shelf life : 80 days (taken from production)
 Storage temperature : 4 °C
 Class : -

Claim(s)

None.

Photo

Country of origin

Produced in France. For specific origin information, please see label.

Ingredient declaration

55,0% Duck meat, duck fat, pork, pork connective tissue, duck connective tissue, salt, spices, aromatic plants

Metal detection

Metal detection has been conducted.

Microbiological criteria

	<u>Expiry date (cfu/g)</u>
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i>	≤ 100

(Based on EC 2073/2005)

Nutritional values

per 100 gram

Energy	391.0 kcal
Energy	1616.0 kJ
Fat	37.0 g
of which saturates	15.0 g
Carbohydrates	0.5 g
of which sugars	0.5 g
Protein	14.0 g
Salt	1.0 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE

 4°C		
Store in the refrigerator at maximum 4°C	Wash hands, cutting board and knife thoroughly after contact with raw meat	Eat the meat thoroughly cooked

Organoleptic standards

Taste : characteristic for product.
Smell : characteristic for product.
Colour : characteristic for product.
Structure : characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging