

Specification – smoked duck breast

04.12.25

1 Product description

Duck breast fillet, smoked



2 Legal name

Cooked, seasoned, smoked duck meat, frozen

3 Product Characteristics

Shape:	Product is normal, without deviations
Color:	Brown cooked, free from abnormal color
Odor:	Product is normal, free from abnormal odor
Appearance:	Product is normal, without deviations

4 Ingredients

Duck breast 77%, water, stabilizers (E451, E450), acidity regulators (E331, E262), starch, glucose syrup, antioxidant (E301), salt, smoke

5 Allergens

None

6 Chemical Characteristics

Product is free from unwanted chemical contaminants

7 Physical Characteristics

Product is free from foreign substances

8 Microbiological Characteristics

Micro-organism	Target	Maximum value
Total aerobic colony count	< 100.000 cfu/g	1.000.000 cfu/g
Enterobacteriaceae	< 100 cfu/g	1.000 cfu/g
Listeria monocytogenes	Absent in 25 g	100 cfu/g
Staphylococcus aureus	<500 cfu/g	1.000 cfu/g
Salmonella		Absent in 25 g

9 Nutritional Information

Nutritional values per 100 g		
Energy value	721	kJ
	174	Kcal
Fats	13,4	g
of which saturated fat	3,8	g
Carbohydrates	0,6	g
of which sugars	0	g
Proteins	12,7	g
Salt	1,9	g

10 Shelf life

Frozen: Maximum 1.5 years at a storage temperature below -18 °C
 Chilled: Maximum 3 days at a storage temperature below 4 °C

11 Storage

Freezer temperature: ≤ -18 °C

12 Transport

Delivery is carried out hygienically, through temperature-controlled transport specifically developed for food transport. The drivers adhere to hygiene regulations applicable at the company receiving the delivery.

Transport temperature: frozen ≤ -18 °C

13 Packaging

Inner packaging: Plastic (PE), thickness.
 Outer packaging: Cardboard box
 Pallet: Wooden pallet (unless otherwise stated)
 Labels: Product description (if applicable with calibration weight), ingredients, best before date, EU number, storage temperature
 kg/box: Depending on customer demand
 Other: The packaging is free from unwanted physical and chemical contaminants and suitable for use in the food industry..

14 Target Audience

Wholesalers

15 Characteristics for the End User

This product has undergone a heating step. The products are best enjoyed by reheating before consumption. Do not refreeze after thawing. Consume within 3 days.



16 HACCP-system

The supplier declares to operate according to a HACCP system, as specified in Regulation 852/2004 on Food Hygiene, and is IFS certified.

17 GMO declaration

This product does not contain genetically modified soy.