



DUCK FOIE GRAS IN SLICES - 2 x 40 G

Code interne :
C1235
Date MAJ :
24/10/2024

1- Product description

Raw foie gras from ducks raised in France, sliced by hand, presented in two slices ready to cook.

Allergens : This product does not contain any allergens reported by directive 2003/89/CEE of the European Parliament and council, relative to labelling, publishing the 25/11/2003.

Origin : Duck raised fed slaughtered and packed in France.



2 – Quality items

Condition : FROZEN

Shelf-life : 24 months

Conservation : -18 °C / Do not refreeze a defrosted product. Keep refrigerated and consume it quickly, 24 hours after opening. To consume well cooked to heart.

- ✓ **Bacteriological criterias**: Duck breast respond to the criterias from AFSSA N°2006-SA-0215, N°2007-SA-0174 and CE N°2073/2005
- ✓ **Visual criterias** : Dark red for the muscle and yellow for the skin – No abscesses, no lesions, no feathers, no sicots (max 3 %)
- ✓ **Physicochemical criterias** : Antibiotic residues, drug residues, heavy metals, pesticides : compliant with standards.
- ✓ **GMO criterias** : This product does not contain any GMO as declared by regulations CE N° 1829 / 2003 and N° 1830/2003 from 22/09/2003, applicated from the 18th of April 2004
- ✓ **Déclarations ionisation et radiation** : This product did not undergo ionizant and radiation treatment.

Health certification : FR 24.037.032 CE

Packer number : EMB 24-037-Y

3 – Commercial criterias

- ✓ **BRAND** : VALETTE
- ✓ **Custums nomemclature code** : 0207 43 00
- ✓ **EAN13** : 3515812194047

4 - Packaging

Packaging : Vaccuum packed (*Suitable for food contact)

Weight : 0.08 Kg

Dimensions : 250 mm x 125 mm x 20 mm

6- Palettization

VL	Dimensions (mm)	Storage unit	PCB	Number of units / palet	Number of layers	Tare	Net weight (kg)	GTIN 14	SS unité cdt
12	385x289x126	Pce	12	96	12			13515812194044	

7- Nutrition declaration

Nutrients	Pour 100 g
Energy value	2470 kJ
Caloric value	600 kcal
Fat	63 g
Which saturated fatty acid	28 g
Carbohydrates	1.4 g
Of which sugar	1.1 g
Proteins	5.9 g
Salt	.52 g