

## Quails 2018 technical sheet

### **Products marketed:**

Full or eviscerated quails

Cutting quails: crapaudines, thighs, supremes, fillets.

**Ingredients:** quail

**Allergens:** none

### **Breeding :**

Quails marketed come from our breeding "Scea L'élevage du Renard Rouge" 79200 GOURGE France.

Caramel and gray strain.

Food 100% vegetable and mineral.

Age at slaughter: 7 weeks minimum for classics

9 weeks minimum for outdoors

Breeding type:

- classic quail: 240m2 room on chips or litter straw, density less than 80 individuals per m2 at startup and less than 40 individuals per m2 from 5 weeks.



- Quail outdoors: rearing in the room the first three weeks as classic quail and 6 weeks free access to the outside.



### **Slaughter:**

Slaughtered in our slaughterhouse "SarL'Abattoir du Renard Rouge", EEC approval N ° 79135001

Smothered or bled after electronarcosis

Halal quails are sacrificed by a priest approved by the mosque of Evry.

Dry plucking with wax

Mechanical evisceration

Static penetrant cooling

Calibration of whole products in increments of 20 grams: 200 grams to more than 300 grams.

**Conditioning :**

- Quails full or eviscerated:

In fresh DLC 15J

by 10, 12, 16 or 20. bulk (cardboard and greaseproof paper food contact).

- Quail cut: Suprême, Crapaudine, Breast, Thighs.

In fresh or frozen DLC 8j fresh, 19J vacuum and 18 months frozen.

By 5, 10 or 20 / 500g bags or 1 kg.

Pockets or trays under vacuum or under-film trays.

For crapaudines, also in bulk

Product routing:

By transport company specialized in refrigerated transport or on-site removal.

Frozen product: on-site removal.

Traceability:

Lot number on each whole quail or packing unit for cutting.

Customer name, packing date, DLC, storage condition, slaughterhouse address, stamp with approval number indicated on each packaging and stamp of the Grand Mosque of Evry for Halal Quail.

Billing:

By our marketing company "Sarl Les Volailles du Renard Rouge"

Billing units: per kg or per unit.