

TECHNICAL SPECIFICATION

PRODUCT

GUINEA FOWL DOUBLE FILLET WITH SKIN Vacuum packed - Fresh

- Fresh guinea fowl double fillet with skin, manual cut, ready to cook.
- A grade
- Origin: France
- Product's composition: guinea fowl 100%
- 100 % vegetal (cereals and vegetal), mineral and vitamins feed
- Verified by an independent organism NF EN ISO CEI 17065.
- Slaughtered between 10 and 12 weeks
- Non ionised product
- GMO Labelling is not applicable according to the EU regulation (1829/2003 and 1830/2003)
- Containing no allergen commonly recognised
- Must be thoroughly cooked before consumption
- Compliant to the European Regulations



SIZE / WEIGHT	280 – 330 g (+/-10 g – 3% quantity out of target)
PACKAGING PACKING PALLETIZATION	2 Double Fillets in a vacuum packed 12 Double Fillets per box Carton 400 x 300 x 140 mm 8 cartons per layer and 12 layers per pallet maximum
STORAGE CONDITION	Fresh product – keep the product between 0 and 4°C in its packaging
PRODUCT LABELLING	Label with Sanitary agreement number : FR 49 332 001 CE and batch number Commercial label P'tit Duc
BOX LABELLING	Sanitary agreement number and batch code Name of the product Weight A grade Use by date Keep product between 0°C and 4°C Must be thoroughly cooked before consumption Customer name
QUALITY INFORMATION	Microbiology: In accordance with the European Regulation N°2073/2005 modified Average nutrition facts (g/100g): Energy: 173 Kcal ou 723 KJ Fat: 9.4 g - Saturated fatty acids: 2.5 g Carbohydrates: <0.3 g Protein: 21.9 g Common salt: 0.13 g Further information available on site
LOADING LOCATION	Fresh Products : SAS SIALE — La Séguinière, FRANCE
VALIDATION	Date: 03/05/2023 Validated by: Valérie Le Guen
With the second form the Productible 7 days former Production in the second sec	

Without comment from the client within 7 days after sending, this specification is considered as validated

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