

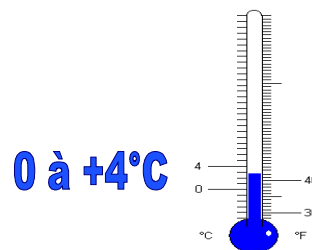


TECHNICAL SPECIFICATION

PRODUCT

FRESH WHITE POUSSIN SUPREMES

- Fresh white poussin fillet with skin and 1st prime joint wing, manual cut, ready to cook
- A grade
- Origin : France
- Product's composition : Poussin 100%
- 100 % vegetal (cereals and vegetal), mineral and vitamins feed
- Verified by an independent organism EN 45011 compliant
- Slaughtered at around 30 days
- 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



PACKAGING PACKING PALLETIZATION	8 poussin supremes in vacuum packed 5 vacuum bags per box Carton 400 x 300 x 110 mm 8 cartons per layer and 15 layers per pallet maximum	
PRESERVATION	Between 0°C et 4°C in its packaging	
PRODUCT LABELLING	Sanitary agreement number : FR 29.024.011 CE and batch code.	
BOX LABELLING	Sanitary agreement number and batch code Name of the product Weight Use by date Keep product between 0°C and 4°C Must be thoroughly cooked before consumption Customer name Origin	
QUALITY INFORMATION	Microbiology : In accordance with the European Regulation N°2073/2005 Average nutrition facts (g/100g) : Energy : 99 Kcal ou 420 KJ Fat : <0,5 g - Saturated fatty acids : <0,1 g Carbohydrates : 0,4 g Protein : 23,2 g Common salt : 0.125 g Further information available on site	
LOADING LOCATION	ETS ROBIN (Carhaix – France)	
VALIDATION	Date : 05-10-2018	Validated by : Valérie Le Guen

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

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