

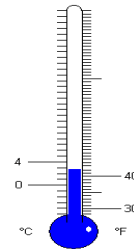


## TECHNICAL SPECIFICATION

### PRODUCT

### FRESH PART-BONED YELLOW POUSSIN

- Fresh yellow poussin manual part-boned (without ribs and back bone and 3rd wing joint removed) , 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 NF EN ISO CEI 17065 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



**0 à +4°C**



<b>PACKAGING PACKING PALLETIZATION</b>	4 part-boned poussins in a vacuum packed. 3 vacuum bags per box Carton 400 x 300 x 110 mm 8 cartons per layer and 15 layers per pallet maximum	
<b>PRESERVATION</b>	Between 0°C et 4°C in its packaging.	
<b>PRODUCT LABELLING</b>	Label with Sanitary agreement number : FR 29.024.011 CE and batch code. Commercial Label P'tit Duc	
<b>BOX LABELLING</b>	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	
<b>QUALITY INFORMATION</b>	<b>Microbiology</b> : In accordance with the European Regulation N°2073/2005 modified  <b>Average nutrition facts (g/100g) :</b> Energy : 150 Kcal ou 626 KJ Fat : 7.4 g - Saturated fatty acids : 2.1 g Carbohydrates : <0.2 g Protein : 20,5 g Common salt : 0.16 g  Further information available on site	
<b>LOADING LOCATION</b>	<b>ETS ROBIN (Carhaix – France)</b>	
<b>VALIDATION</b>	Date : 28/06/2023	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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