



TECHNICAL SPECIFICATION

PRODUCT

FROZEN PART-BONED WHITE POUSSIN

- Frozen white 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



PACKAGING PACKING PALLETIZATION	2 part-boned poussins vacuum packed. 6 vacuum bags per box Carton 400 x 300 x 110 mm 8 cartons per layer and 15 layers per pallet maximum
PRESERVATION	Keep frozen : -18°C Do not refreeze once defrosted
PRODUCT LABELLING	Label with Sanitary agreement number : FR 29.024.011 CE, batch code and best before date.
BOX LABELLING	Sanitary agreement number and batch code Name of the product A grade Weight Best before date Keep product at -18°C Must be thoroughly cooked before consumption Customer name Origin
QUALITY INFORMATION	Microbiology : In accordance with the European Regulation N°2073/2005 modified Average nutrition facts (g/100g) : Energy : 148 Kcal ou 621 KJ Fat : 7.1 g - Saturated fatty acids : 2.1 g Carbohydrates : <0.1 g Protein : 21 g Common salt : 0.2 g Further information available on site

Frozen and stored by SAVEL or in outsourced sites under SAVEL's control

VALIDATION	Date : 26/10/2022	Validated by : Valérie Le Guen
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Without comment from the client within 7 days after sending, this specification is considered as validated

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