



TECHNICAL SPECIFICATION

PRODUCT

FROZEN YELLOW POUSSIN

- Frozen yellow poussin, ready to cook, eviscerated without giblets and tarsal.
- Origin : France,
- Product's composition : Coquelet 100%
- 100 % vegetal, mineral and vitamins feed
Verified by an independent organism NF EN ISO CEI 17065 compliant
- Slaughtered at around 30 days
- A grade
- 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	400-450 g (+/-10 g , 3% quantity out of target)
PACKAGING PACKING PALLETIZATION	Coquelet packed in shrink bag without tray 20 coquelets per box Carton 600 x 400 x 110 mm 4 cartons per layer and 15 layers per pallet maximum
PRESERVATION	Keep frozen / minimum -18°C Do not refreeze once defrosted
PRODUCT LABELLING	Label Sanitary agreement number : FR 29.024.011 CE or FR 29.117.010 CE and batch code. Commercial label P'tit Duc
BOX LABELLING	Sanitary agreement number and batch code Name of the product Grade A 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 nutritional values (g/100g) : Energy : 159 Kcal ou 664 KJ Fat : 7.9 g - Saturated fatty acids : 2.5 g Carbohydrates : < 0.5g Protein : 20.3 g Common salt : 0.183 g Further information available on site

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

VALIDATION	Date : 25/03/2024	Validated by : Valérie Marciano
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Without comment from the client within 7 days after sending, this specification is considered as validated

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