

RAW MATERIAL DESCRIPTION

1. General criteria

Product description:	Fresh goose breast
Origin:	European Union (Hungary) - <i>Certifications ISO 22000, IFS, BRC</i>
Use-by date:	18 days
Grade :	300g+
Animal feeding:	100% vegetal: maize grain, mineral and vitamins
Allergens:	Absence (<i>according to the European directives in force</i>)
Ionization :	No

2. Physical characteristics

Appearance:	Whole breast with skin
Colour:	Characteristic for the species
Smell:	Typical healthy smell
Foreign bodies:	Absence

3. Microbiological characteristics

In accordance with the European standards (NS DGAL 8090 of 2001, June 17th)

Escherichia Coli:	< 10000/g
Coagulase positive staphylococci:	< 500/g
Clostridium Perfringens:	< 100/g
Salmonella:	absence in 25 g

4. Chemical characteristics

In accordance with the European standards: Absence of antibiotic residues, medicinal residues, heavy metal and pesticides.

PACKAGING AND IDENTIFICATION

1. Packaging

Breast under vacuum x1, cardboard box

2. Case labelling

Product description, slaughtering plant agreement, origin, name of the company, net weight, use-by date, batch number, storage temperature, gencod

3. Food contact suitability

*In accordance with European standards. Certificates available on request
(European directive 2002/72/EC – Amendment: Directive 2008/39/EC & regulation CE n°975/2009)*

TRANSPORT AND STORAGE CONDITIONS

1. Transport and storage temperature

+ 2/4°C

2. Logistics details

Case of 5 kg: 8 cases/layer – 15 layers /pallet – 120 cases/pallet – pallet of 600 kg
Europe Pallet (80*120), film wrapped and identified.

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Fiche Technique



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MAGRET D'OIE FRAIS

PHOTOS

