

Louis EDEL
Product Specification

DESIGNATION DU PRODUIT / PRODUCT NAME	FOIE GRAS D'OIE ENTIER - 120 gr <i>Whole Goose Foie Gras - 120gr</i>
CODE PRODUIT / EAN CODE	3 267450 00185 9
FOURNISSEUR / SUPPLIER	GEORGES BRUCK S.A.S 7, Rue FRIESE- 67000 STRASBOURG
PAYS D'ORIGINE / COUNTRY OF ORIGIN	FRANCE
PAYS D'ORIGINE DE CERTIFICATION / COUNTRY OF ORIGIN STATEMENT	FRANCE

CARTONNAGE / PACKAGING : RETAIL PACK			
POIDS CARTON / PACK WEIGHT	Poids net/Net Weight : 120 g	TYPE D'EMBALLAGE PRODUIT / PACKAGING TYPE OF PRODUCT	Bocal Verre /Glass Jar
	Poids brut/Gross Weight : 427 g	DIMENSIONS	
CARTON STANDARD / STANDARD CASE			
	24 units/carton 11 kg	TYPE EMBALLAGE EXTERIEUR / OUTER PACKAGING TYPE	carton
		DIMENSIONS	400 x 300 x 210

LISTE D INGREDIENTS / PRODUCT INGREDIENTS	Pourcentage / Percentage %
Foie gras d'oie/ Goose Foie Gras	98.00
Sel / Salt	1.885
Epices / Spices	0.10
Nitrite de Sodium/ Sodium nitrite	0.015



PROCEDE DE FABRICATION /MANUFACTURING PROCESS	<p>Après avoir enlevé les vaisseaux sanguins et biliaires, les foies sont salés et épicés. Les bocaux sont remplis avec le Foie gras, fermés par un technicien spécialisé et stérilisés</p> <p><i>Foie Gras proceed from Geese which have been examined ante and post mortem veterinary inspection.</i></p> <p><i>After having been enervated and gallbladder removed, the livers are salted and spiced. The glass jars are filled with the Foie gras. They are closed by a specialized technician and sterilized. Then the identification number veterinary control number of the processing establishment and batch number of the product to which the declaration applies are stamped on the bottom in indelible ink and that on each jars.</i></p> <p><i>Lots are sterilized according to a canning process where the product is heat treated. The water used in cooking and during cooling process is provided by the public net-work of the city of Strasbourg and is in conformity with standards required for drinking water.</i></p> <p><i>During all the process the meat products are prepared, handled and stored in a sanitary manner. They are manufactured under conditions that comply with the standard of H.A.C.C.P. The water used in cooking and during cooling process is provided by the public net-work of the city of Strasbourg and is in conformity with standards required for drinking water.</i></p>
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Caractéristiques / Characteristics	
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ETIQUETAGE DU PRODUIT / PRODUCT LABELLING DETAILS	
LISTE D'INGREDIENTS SUR PRODUIT / INGREDIENT DECLARATION ON RETAIL PACK	Foie gras d'Oie, conservateur : sel nitrite, épices Goose Foie gras, Salt, Spices, Sodium Nitrite
D.L.C. / SHELF-LIFE	2 ans / 2 years
MODE D'INSTRUCTION / SERVING INSTRUCTIONS	Maintenir au frais avant dégustation / Put into the fridge before eating

INFORMATIONS NUTRITIONNELLES / NUTRITIONAL INFORMATION			
PAR PORTION / SERVING SIZE			Pour 100 g / per 100 g / ml
Valeur Energétique / Energy	Valeur Energétique / Energy	kJ	1876
		kcal	451
PROTEINES / PROTEIN	PROTEINES / PROTEIN	g	9.3
MATIERE GRASSE / FAT	MATIERE GRASSE / FAT	g	45.1
	dont saturés / of which saturated	g	18.6
GLUCIDES / CARBOHYDRATE	GLUCIDES / CARBOHYDRATE	g	2.3
	dont sucres / of which sugars	g	2.3
SEL / SALT	SEL / SALT	g	1.54
LISTE D'ALLERGENES / LIST OF ALLERGENS		Aucun / None	
Insert any other nutrient to be declared where identified			

PRODUITS GENETIQUEMENT MODIFIES / GENETICALLY MODIFIED PRODUCTS (GMO)	NON
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CONSERVATION / STORAGE & HANDLING REQUIREMENTS	Température ambiante idéalement +15°C +18°C / Room temperature +15+18°C		
MOYEN DE TRANSPORT / DISTRIBUTION REQUIREMENTS	Transport non dirigé – Normal transport		
D.L.C. DU PRODUIT / SHELF-LIFE OF PRODUCT	2 ans / 2 years		
METHODE DE CUISSON / METHOD OF PRESERVATION	Traitement thermique supérieur à +100°C / Heat treatment over +100°C		
Position :		Signature	Date: