

CAVIAR & HOUSE PRUNIER

PRODUCT SPECIFICATION				
PRODUCT CODE	PRODUCT DENOMINATION			
621095	<i>Whole goose foie gras with Champagne aspic</i>			
FEATURES OF THE PRODUCT - BARCODE - EAN				
NET WEIGHT (kg)	0,200	LENGTH (cm)		FIXED EAN13
GROSS WEIGHT (kg)	0,516	WIDTH (cm)		WEIGHT/EAN
Billing unit (pieces)	P	HEIGHT (cm)		EAN LOGISTICAL UNIT (EAN14)
				3018256210101
				-
				#N/A
FEATURES OF THE CARTON				
Type of carton	100840	LENGTH (cm)	32,0	
PACKAGING	6	WIDTH (cm)	22,5	
TARE WEIGHT (kg)	0,260	HEIGHT (cm)	11,5	
FEATURES OF THE PALLET **				
<small>** (Height and weight of the pallet not included)</small>				
LENGTH (cm)	120	NUMBER OF BOXES PER LAYER	12	UNITS / PALLET
WIDTH (cm)	80	NUMBER OF LAYERS PER PALLET	13	BOX GROSS WEIGHT (kg)
HEIGHT (cm)	166	NUMBER OF BOXES PER PALLET	156	PALLET GROSS WEIGHT (kg)
				936
				3,356
				554
		PALLET EAN	#N/A	
GENERAL DATA				
Produced in France / EC number : FR 67-447-005 CE				
INGREDIENTS	STORAGE	GMO - IONISATION		
goose liver (86%) : goose liver, salt, sugar, spices, antioxidant : sodium ascorbate, preservative : sodium nitrite. Aspic (14%) : water, gelatine, Champagne (5%), salt, LACTOSE, flavouring, spices	Min. 0 C° / Max. 4 C°	Product without GMOs and exempt of ionised ingredients and any ionising treatment		
ALLERGENES	SHELF LIFE (DAYS)	PACKAGING		
LACTOSE	360	BOCAL 180G FG		
COMPATIBILITY CRITERIA				
BACTERIOLOGICAL	PHYSICAL AND CHEMICAL	AVERAGE NUTRITIONAL VALUE PER 100 G		
Product in compliance with the regulation (EU) No 2073/2005 amended	Product in compliance with the French and European regulations	Energy 1943 kJ / 471 kcal, Fat 48g of which saturates 18g , Carbohydrate 1,8g of which sugars 1,5g , Protein 8,3g, Salt 1,4g		
SERVING SUGGESTIONS				
CUSTOMS CODE				
16022010				