

GEORGES BRUCK

Product Specification

DESIGNATION DU PRODUIT / PRODUCT NAME	FOIE GRAS D'OIE Truffé 630 gr <i>Truffled Goose Foie Gras 630 gr</i>
CODE PRODUIT / EAN CODE	3 267450 00061 6
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 : 630 g	TYPE D'EMBALLAGE PRODUIT / PACKAGING TYPE OF PRODUCT	D-Shape tin
	Poids brut/Gross Weight : 742 g	DIMENSIONS	
CARTON STANDARD / STANDARD CASE			
	12 units/carton 10 kg	TYPE EMBALLAGE EXTERIEUR / OUTER PACKAGING TYPE	carton
		DIMENSIONS	310x240x240mm

LISTE D INGREDIENTS / PRODUCT INGREDIENTS	Pourcentage / Percentage %
Foie gras d'Oie /Goose <i>Foie Gras</i>	95.00
Truffes (Tuber <i>melanosporum vitt.</i>) / Truffles	3.00
Sel / Salt	1.885
Epices / Spices	0.10
Nitrite de Sodium/ <i>Sodium nitrite</i>	0.015



PROCEDE DE FABRICATION / MANUFACTURING PROCESS	<p>Après avoir enlevé les vaisseaux sanguins et biliaires, les foies sont salés et épicés. Ils sont ensuite mis dans un cutter avec les autres ingrédients et chauffés. Le mélange est haché sous vide dans la machine. Les boîtes sont remplies avec une doseuse, serties et stérilisées.</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. They are then put in a cutter and heated with all other ingredients; The whole mixture is chopped under vaccum in the machine. Tins are filled with a filling machine, sealed and cooked.</i></p> <p><i>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 lids (or bottom) in indelible ink and that on each tins.</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, Truffes (<i>Tuber melanosporum vitt.</i>) 3%, conservateur : sel nitrite, épices Goose Foie gras, Truffles (<i>Tuber melanosporum vitt.</i>) 3%, Salt, Spices, Sodium Nitrite
D.L.C. / SHELF -LIFE	4 ans / 4 years
MODE D'INSTRUCTION / SERVING INSTRUCTIONS	Maintenir au frais avant dégustation / Put into the fridge before eating

INFORMATIONS NUTRITIONELLES / NUTRITIONAL INFORMATION			
PAR PORTION / SERVING SIZE			
		Pour 100 g / per 100 g / ml	
Valeur Energétique / Energy		kJ	1876
		kcal	451
PROTEINES / PROTEIN		g	9.3
MATIERE GRASSE / FAT		g	45.1
	dont saturés / of which saturated	g	18.6
GLUCIDES / CARBOHYDRATE		g	2.3
	dont sucres / of which sugars	g	2.3
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	4 ans / 4 years		
METHODE DE CUISSON / METHOD OF PRESERVATION	Traitement thermique supérieur à +100°C / Heat treatment over +100°C		
Position :		Signature	Date: