



TECHNICAL SPECIFICATION

PRODUCT

FROZEN GUINEA FOWL

- Frozen Guinea fowl ready to cook, eviscerated without giblets and with tarsal
- A grade
- Origin : France
- Product's composition : guinea fowl 100%
- 100 % vegetal, mineral and vitamins feed
- Verified by an independent organism NF EN ISO CEI 17065 compliant
- Slaughtered between 10 and 12 weeks
- 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	1050 – 1150 g (+/-10 g – 3% quantity out of target)
PACKAGING PACKING PALLETIZATION	Guinea fowl packed in shrink bag 10 guinea fowl per box Carton 600 x 400 x 140 mm 4 cartons per layer and 12 layers per pallet maximum
PRESERVATION	Keep frozen / minimum -18°C Do not refreeze once defrosted
PRODUCT LABELLING	Sanitary agreement number : FR 49 332 001 CE and batch number 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 nutrition facts (g/100g) : Energy : 199 Kcal or 828 KJ Fat : 12.9 g - of which Saturated fatty acids : 3.5 g Carbohydrates : < 0.7 g of which sugars : < 0.5 g Protein : 20.1 g Common salt : 0.13 g .

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

VALIDATION	Date : 24/04/2023	Validated by : Elisabeth DONVAL
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Without comment from the client within 7 days after sending, this specification is considered as validated

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