



TECHNICAL SPECIFICATION

PRODUCT

GUINEA FOWL DRUMSTICK- CHILLED MODIFIED ATMOSPHERE PACKAGING

- Drumstick with bones and skin: cut corresponding to the joint; the drumstick being cut at the leg joint
- Product composition: 100% Guinea Fowl meat.
- Feeding: 100% vegetal, (cereals and vegetal) minerals and vitamins.
- Verified by an independent organism EN 45011.
- Origin: Guinea Fowl born, raised and slaughtered in France.
- Slaughtered at 10 to 12 weeks.
- A grade.
- Non-ionized product.
- GMO labelling is not applicable according to the EU regulation (1829/2003 and 1830/2003)
- Product is compliant do the European Regulation
- Product containing no allergen commonly recognised
- Product must be thoroughly cooked before consumption



PACKAGING	800 g of Guinea Fowl drumsticks in a black tray slice-packed under protective atmosphere. 4 Trays per box Box: 400 x 300 x 140 mm 8 boxes per lay and maximum 12 lays per pallet	
STORAGE	Store between 0° et 4°C in the packaging	
PRODUCT LABELLING	Weight-price label with sanitary agreement number: FR 49.332.001 CE and batch code. Commercial label P'tit Duc	
BOX LABELLING	Sanitary agreement number FR 49.332.001 CE and batch code Name of the product A grade Weight Use by date Storage temperature Packed in protective atmosphere Customer's name Origin	
QUALITY INFORMATION	<p>Microbiology: In accordance with the European regulation 2073/2005 CE modified</p> <p>Average Nutrition values (g/100g) : Energy: 217 Kcal or 905 KJ Fat: 15,9 g including saturated fatty acid: 4.2 g Carbohydrate: <0.1 g Protein: 18.5 g Salt: 0.19 g</p> <p>Further information available on site</p>	
LOADING LOCATION	Fresh products: SAS SIALE (La Séguinière – France)	
VALIDATION	Date : 25/07/2018	Validated by: Valérie Le Guen

Without comments from the client within 7 days after sending, this specifaction is considered as validates

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