

Product specification 63211660

Version

Version number : 20250826
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Article information

Article number	: 63211660
Article name	: Duck leg canard 350gr, FR
Sales unit	: 8x2pc vac
Condition	: Fresh
Shelf life	: 14 days (taken from production)
Storage temperature	: 4 °C
Class	: A

Claim(s)

None.

Photo

**Country of origin**

Born in : France
Reared in : France
Slaughtered in : France

Ingredient declaration

Duck meat

Metal detection

None.

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i> *	≤ 100

(Based on EC 2073/2005)

* only for Ready-To-Eat products

Nutritional values

	per 100 gram
Energy	173.0 kcal
Energy	724.0 kJ
Fat	11.8 g
of which saturates	3.6 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	17.5 g
Salt	0.1 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE

 Store in the refrigerator at maximum 4°C	 Wash hands, cutting board and knife thoroughly after contact with raw meat	 Eat the meat thoroughly cooked
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Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging