



**Frozen duck foie gras  
in slices "Escalopes" (40-60g)  
Origin South-West of France**

**1) Description du produit / Product Description**

Duck foie gras, category Superior Quality, Grade 1er Choice, tranced by hand, quick-frozen. Certified South-West of France, Ducks raised, fed, slaughtered and packed in South West of France in accordance with product specifications "Duck Foie Gras products from South West of France"

**2) Ingrédients / Ingredients**

100% raw duck foie gras - Grade Quality : First Choice

◆ Origine des canards / Origin of ducks : Born, raised and slaughtered in the PGI area in France

**3) Critères qualité / Quality Criteria**

- DLC - DLUO / Shelf life : 12 months
- Conservation : conserve at -18°C

Critères microbiologiques / Foie gras respond to the criteria from AFSSA N°2006-SA-0215, N°2007-SA-0174 and CE N°2073/2005 of 15/11/05.

- Microbiological criterias :
- Déclaration OGM / OGM This product does not contain any GMO as declared by regulations CE N° 1829/2003 and N° 1830/2003 from 22/09/2003, applicated from the 18th of april 2004
- Déclaration allergènes : / This product does not contain any allergens reported by directive 2003/89/CEE of the European Parlement and council, relative to Allergens declaration : labelling, publishing the 25/11/2003
- Déclaration ionisation : This product did not undergo ionizant treatment.
- Ionization declaration :

**4) Conditionnement / Packaging**

Marque / Brand	Valette
Code article / Article code	2191004
Poids net / Net Weight (en g)	20 escalopes approx 40 to 60g / piece for approx 1 kg
Poids brut / Gross Weight (en g)	1020
Emballage primaire / Primary packaging	Aluminium bags
Dimensions (mm)	340 x 250 x 70
Estampille / Sanitary Treatment	FR 24.037.032 CE
Identification produit / product :	Label with DLUO, a frozen date, batch number and weight.
Gencod EAN13	3515812191008
Gencod poids / Gencod weight	2566945
Identification colis / package	Packaging date, Shelf Life, Batch Number, Health stamp
Gencod colis	43515812191006
Gencod palette	0

**5) Valeurs nutritionnelles / nutritional values**

Valeurs moyennes pour 100g	
Valeur Calorique (Kcal/100g) / caloric value	599,00
Valeur Énergétique (KJ/100g) / Energy value	2465,00
Matière Grasse (%MG) / Fat free	64,00
dont acides gras saturés / of which saturated fatty acid	26,00
Glucides Totaux (g/100g) / total carbohydrates	0,90
dont sucres / of which sugar	0,40
Protéines (% Protéine) / Protein	6,10
Sel (g/100g) / salt	0,07

**6) Palettisation / Paletisation**

Format et modèle de cartons (en mm) / Format of cartons (in mm)	Nb pieces / cartons	Nb cartons / couche-layer	Nb de couche-layer / palette-pallet	Nb pieces / palette-pallet	Poids net du colis environ (en kg) - Approx weight / parcel (in kg)	Sur palette bois / On wooden Pallet
600 x 400 x 100 (15kg)	5	4	10	200	5,0	palette filmée / pallet filmed

**7) Conseil de préparation / Preparation Suggestions**

Fry each side of your Escalopes on low heat for 4 minutes. Serve directly afterwards and well browned on each side. This Escalopes of duck foie gras are excellent with a syrop like madeira sauce and glass of Champagne.

Do not re-freeze a defrosted product

