




<b>SPECIFICATION</b> <b>Code 5010/HACCP</b> <b>Version 1- 01/2022</b>	<b>Confit 4-5 cuisses de</b> <b>canard stérilisé,</b> <b>1350gr</b>	
<b>Product details</b>		
<i>Name</i>	<b>Confit 4-5 cuisses de canard stérilisé, 1350gr</b>	
<i>Product description</i>	Confit cuisses de canard is produced from fresh or frozen fattened duck legs, clean and with no hematomas. After heat /blanching/ treatment in duck melted fat, the fattened duck legs are put in a can, which is filled with melted fat and salt. The quantity of the duck legs in the can is minimum 51% of the net weight of the product. Then the cans are sterilized in autoclave. After finishing its sterilization, the product gets cooled, followed by marking, labeling, palletization. It is stored at ambient temperature.	
<i>Ingredients</i>	Fattened duck legs (51%), duck fat, salt	
<i>Product form</i>	Specific for the product	
<i>Origin</i>	Bulgaria	
<i>Expiration/Best before date</i>	4 years from the production date	
<i>Storage conditions</i>	Ambient temperature	
<i>Instructions for consumption</i>	Direct consumption	

<b>Security and Quality details</b>	
<i>Mesophilic aerobic and facultative anaerobic microorganisms</i>	in accordance with Bulgarian National Methodical Instruction
<i>Color</i>	Specific for the product
<i>Smell</i>	Specific for the product
<i>Consistency</i>	Typical for the product
<i>Taste</i>	The taste is fine and delicate
<i>Ionization</i>	None
<i>GMO</i>	Absence
<i>Allergens</i>	Absence
<b>Average Nutritional Values for 100gr</b>	
<i>Energy</i> <a href="#"><i>kilojoules</i></a>	2193 kJ/100g
<i>Energy</i> <a href="#"><i>Calories</i></a>	531kCal/100g
<i>Fats % of total mass</i>	50,9

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<i>Of which saturated fatty acids % of total mass</i>	20,29	
<i><u>Carbohydrates</u> % of total mass</i>	0,77	
<i>Of which sugars % of total mass</i>	0,51	
<i><u>Protein</u> % of total mass</i>	17,1	
<i>Salt % of total mass</i>	0,71	

Packaging details	
<i>Type of the packaging</i>	Cans of 1350g
<i>Pcs/kgs in carton box/tray</i>	6pcs per tray
<i>Measurements of carton box/tray</i>	470/150/40
<i>Type of the pallet</i>	80x120, wooden
<i>Pcs/kgs per pallet</i>	480pcs
<i>Carton boxes/trays on the pallet</i>	80 trays
<i>Label information</i>	According to the Law requirements of EU
<i>Method of shelf-life date formation</i>	<b>MM-YYYY, M-month, Y- Year</b>
<i>Method of the LOT formation</i>	LOT number – eleven-digit code, respectively, for a product obtained, where the first two digits represent the production year, the following three digits are the consecutive day of the year - the day of slaughter, the following four digits represent the product. One digit for the autoclave and the last digit is for each cycle of the sterilization in the corresponding machine.
<i>Video jet information on the tin</i>	Lot product number Best before date
<i>Approved by :</i>	 , 08.01.2024