

# GEORGES BRUCK

## FICHE PRODUIT / *Product Specification*

DESIGNATION DU PRODUIT / PRODUCT NAME	<b>FOIE GRAS D'OIE TRUFFE 3% 2 Tranches - Boite trapèze 75 gr</b> <i>Goose Foie Gras with 3% truffles 2 Slices – Tin 75 gr</i>
CODE PRODUIT / EAN CODE	3 267450 00063 0
FOURNISSEUR / SUPPLIER	GEORGES BRUCK S.A.S 7, Rue FRIESE- 67000 STRASBOURG
PAYS D'ORIGINE / COUNTRY OF ORIGIN	FRANCE
PAYS D'ORIGINE DE CERTIFICATION / COUNTRY OF ORIGIN STATEMENT	FRANCE

<b>CARTONNAGE / PACKAGING : RETAIL PACK</b>			
POIDS CARTON / PACK WEIGHT	Poids net/Net Weight : 75 g	TYPE D'EMBALLAGE PRODUIT / PACKAGING TYPE OF PRODUCT	Boite trapèze / D-Shape tin
	Poids brut/Gross Weight : 140 g	DIMENSIONS	
<b>CARTON STANDARD / STANDARD CASE</b>			
	30 units/carton	TYPE EMBALLAGE EXTERIEUR / OUTER PACKAGING TYPE	carton
	5 kg	DIMENSIONS	240x160x180mm

LISTE D'INGREDIENTS / PRODUCT INGREDIENTS	Pourcentage / Percentage %
Foie gras d'Oie /Goose Foie Gras	95.00
Truffes (Tuber melanosporum vitt) / Truffles	3.00
Sel / Salt	1.885
Epices / Spices	0.10
Nitrite de Sodium/ Sodium nitrite	0.015



<b>PROCEDE DE FABRICATION</b> /MANUFACTURING PROCESS	<p>Après avoir enlevé les vaisseaux sanguins et biliaires, les foies sont salés et épicés. Ils sont ensuite mis dans un cutter avec les autres ingrédients et chauffés. Le mélange est haché sous vide dans la machine. Les truffes sont ajoutées. Les boîtes sont remplies avec une doseuse, serties et stérilisées.</p> <p><i>Foie Gras proceed from Geese which have been examined ante and post mortem veterinary inspection.</i></p> <p><i>After having been enervated and gallbladder removed, the livers are salted and spiced. They are then put in a cutter and heated with all other ingredients; The whole mixture is chopped under vaccum in the machine. Truffles are added. Tins are filled with a filling machine, sealed and cooked.</i></p> <p><i>Then the identification number veterinary control number of the processing establishment and batch number of the product to which the declaration applies are stamped on the lids (or bottom) in indelible ink and that on each tins.</i></p> <p><i>Lots are sterilized according to a canning process where the product is heat treated. The water used in cooking and during cooling process is provided by the public net-work of the city of Strasbourg and is in conformity with standards required for drinking water.</i></p> <p><i>During all the process the meat products are prepared, handled and stored in a sanitary manner. They are manufactured under conditions that comply with the standard of H.A.C.C.P. The water used in cooking and during cooling process is provided by the public net-work of the city of Strasbourg and is in conformity with standards required for drinking water.</i></p>
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<b>Caractéristiques /</b> Characteristics	
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ETIQUETAGE DU PRODUIT / PRODUCT LABELLING DETAILS	
<b>LISTE D'INGREDIENTS SUR PRODUIT</b> / INGREDIENT DECLARATION ON RETAIL PACK	Foie gras d'Oie, Truffes ( <i>Tuber melanosporum vitt.</i> ) 3%, sel, épices, conservateur : nitrite de sodium <i>Goose Foie gras, Truffles (Tuber melanosporum vitt.) 3%,, Salt, Spices, Preservative : Sodium Nitrite</i>
<b>D.L.C. / SHELF -LIFE</b>	<b>4 ans / 4 years</b>
<b>MODE D'INSTRUCTION / SERVING INSTRUCTIONS</b>	<b>Maintenir au frais avant dégustation / Put into the fridge before eating</b>

INFORMATIONS NUTRITIONNELLES / NUTRITIONAL INFORMATION			
PAR PORTION / SERVING SIZE		Pour 100 g / per 100 g / ml	
<b>Valeur Energétique / Energy</b>		kJ	1876
	<b>KCAL</b>		451
<b>PROTEINES / PROTEIN</b>		g	9.3
<b>MATIERE GRASSE/ FAT</b>		TOTAL g	45.1
	<b>SATURE / SATURATED g</b>		18.6
<b>GLUCIDES / CARBOHYDRATE</b>			2.3
	<b>SUCRES / SUGARS g</b>		2.3
<b>SEL / SEL</b>		g	1.54
<b>LISTE D'ALLERGENES / LIST OF ALLERGENS</b>		<b>Aucun / None</b>	
Insert any other nutrient to be declared where identified			

<b>PRODUITS GENETIQUEMENT MODIFIES / GENETICALLY MODIFIED PRODUCTS (GMO)</b>	<b>NON</b>
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<b>CONSERVATION / STORAGE &amp; HANDLING REQUIREMENTS</b>	Température ambiante idéalement +15°C +18°C / <i>Room temperature +15+18°C</i>		
<b>MOYEN DE TRANSPORT / DISTRIBUTION REQUIREMENTS</b>	Transport non dirigé – <i>Normal transport</i>		
<b>D.L.C. DU PRODUIT/ SHELF-LIFE OF PRODUCT</b>	4 ans / 4 years		
<b>METHODE DE CUISSON / METHOD OF PRESERVATION</b>	Traitement thermique supérieur à +100°C / <i>Heat treatment over +100°C</i>		
Position :		Signature	Date: 15/09/2020