

POLCA PATÉ	PRODUCT SPECIFICATION	BRCS Food Safety CERTIFICATED
Product:	<u>PORK LIVER PATE WITH DUCK & ORANGE</u>	PRODUCT CODE: 028011
Presentation:	<u>Loaf 1 Kg</u>	

Supplier:

POLCA NV
Lodewijk de Raetlaan 40
B-8870 Izegem, Belgium
EEC export N°: B-717

Tel: 051/30.81.88
Fax: 051/31.45.81
E-mail: Info@polca.be
Website: www.polca.be

Certification:

BRC, site code: 1881379

Barcode:

Barcode product:

EAN-13: 541354632811 - 3

Barcode box:

EAN-13: 541354628011 - 2

EAN-128: (01)05413546280112

Intrastat code:

16022090

Ingredients:

26% pork liver, chicken fat, 17% chicken meat, 9% lean duck liver, 5,5% orange syrup (glucose-fructose syrup, sucrose, 16% orange, lemon juice), water, salt, rice flour, antioxidant (E301, E326), emulsifier (E472c), onions, MILK protein, spices, flavourings, dextrose, tomatoes, stabilisers (E450, E452), yeast extract, preservative (E250, E261), pork gelatine - Allergy advice: Contains MILK - May also contain traces of NUTS (WALNUTS, HAZELNUTS)

Nutritional Values per 100g:

- Nutritional Value:	1187 kJ	/ 286 kCal		
- Fat:	23,1 g		Of which Saturates	9,7 g
- Carbohydrates:	7,1 g		Of which Sugars	2,4 g
- Protein:	12,4 g			
- Salt:	1,9 g			

Metal detection:

All our products are metal detected during the production process. Particle test size: Fe: 4 mm; N-Fe: 4,5 mm; INOX: 6,5 mm

Conformity packing materials

Based on the declarations of our suppliers we can guarantee that all used packing material is in accordance with the relevant European legislation and more specific comply with E.U. Regulation 1935/2004, 10/2011 on materials and articles intended to come into contact with food.

Shelflife:

70 days from packaging

56 days min remaining shelf-life at loading in POLCA

Storage temperature

Max. +5°C

Packing:**General:**

- Pieces/Box:	3	
- Boxes/Layer:	12	- Upper Layer: 0
- Layers/pallet:	15	
- Boxes/pallet:	180	
- Type pallet:	One way pallet	

Product:

- Nett weight:	1000 g
- Weight recipient:	0 g
- Weight Plastic Foil:	10 g
- Length:	285 mm
- Width:	100 mm
- Height:	70 mm

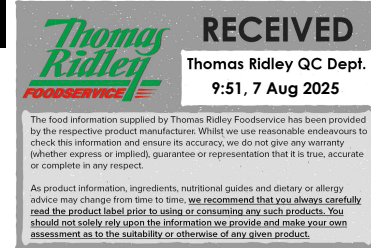
Box:

- Type:	Double ondulated cardboard box, sealed with pre-printed adhesive tape (B 717), No staples.				
- Weight:	295 g				
- Dimensions (mm):	Length:	320	Width:	290	Height: 100

Gross Weight per Sales unit:

± 3,325 kg

028011 PORK LIVER PATE WITH DUCK & ORANGE Loaf 1 Kg



ALLERGENES INFORMATION (EU 1169/2011):

N°	Ingredients	Presence
1	Cereals containing gluten	-
2	Crustaceans	-
3	Eggs	-
4	Fish	-
5	Peanuts	-
6	Soybeans	-
7	Milk (incl. Lactose)	X
8	Nuts	*
9	Celery	-
10	Mustard	-
11	Sesame	-
12	Sulphur dioxide and sulphites (>10 ppm)	-
13	Lupin	-
14	Molluscs	-

X = present
- = Absent
* = may contain traces

SPECIES

Cattle Meat	-
Pork Meat	X
Poultry Meat	X

GMO + IRRADIATION

GMO Ingredients	-
Irradiated Ingredients	-

MICROBIOLOGICAL DATA (EU 2073/2005)

TEST	TARGET VALUE	TOLERANCE	END OF SHELF LIFE
Aerobic (psychrotrophic) count 22°C	< 3 x 10 ³ cfu/g	3 x 10 ⁴ cfu/g	< 3 x 10 ⁶ cfu/g (a)
Lactic Acid Bacteria 22°C	< 3 x 10 ² cfu/g	3 x 10 ³ cfu/g	< 3 x 10 ⁷ cfu/g (a) (b)
Listeria monocytogenes	Not Detected /25g	Not Detected /25g	< 100 cfu/g
Salmonella	Not Detected /25g	Not Detected /25g	Not Detected /25g

(a) If the aerobic colony count on the use-by date exceeds the threshold value of 3 x 10⁶ cfu/g, it is recommended to assess if this aerobic colony count coincides with the lactic acid bacteria count. If the colony count is mainly consisting of lactic acid bacteria (i.e. also 1-3 x 10⁶ cfu/g or more lactic acid bacteria) then the product is still deemed to be acceptable.

(b) If the numbers of lactic acid bacteria exceeds 3 x 10⁷ cfu/g at the expiry date and if lactic acid bacteria are the dominant population (finding thus equal or higher numbers of lactic acid bacteria compared to aerobic colony count), it is recommended that the food product is subjected to sensorial analysis (assess presence of off-odors, deviating taste, slime formation, mould growth, etc.). As the lactic acid bacteria consist of a group of beneficial bacteria, which often merely acidify the food, higher numbers can be tolerated without adverse quality perception. Thus, in the latter case the food product should only be judged unacceptable if indeed unacceptable sensorial deviations are established.

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