



Specificaties

S001 Duck Oven Ready

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1.	Name of the product		
	Duck Oven-ready		
2.	Description of the product		
	Whole duck with edible by-products.		
3.	Composition		
	Duck (<i>Anas platyrhynchos domestica</i>)		
4.1	Quality Class A and B		
	The whole animals comply with the requirements below: <ul style="list-style-type: none">- Intact, considering the presentation- Clean, free from visible foreign matter, dirt or blood;- Free of foreign smell;- Free of visible bloodstains, except those which are small and unobtrusive;- Free of protruding broken bones;- Free of severe contusions;- Fresh - should not show traces of prior freezing.		
4.2	Quality Class A		
	Requirements from 4.1, with in addition: <ul style="list-style-type: none">- Good conformation, flesh shall be plump, the breast and legs are well developed, broad, long and fleshy;- A few small feathers, stubs (quill ends) and hairs ('filoplumes') are permitted;- Some damage, contusion and discolorations is permitted provided that they are limited and unobtrusive; and mostly do not occur on the chest and thighs;- The wing tip may be missing. A slight redness is permissible in wing tips and follicles;- Frozen duck should not show any traces of freezer burn, except for when it concerns incidental, slight and unobtrusive and not pre sent on the breast or on the thighs.		
5.	Microbiological characteristics		
		<i>Target value</i>	<i>Expiration date</i>
	Total aerobic bacteria count	Max. 500,000 cfu/g	< 1·10 ⁸ cfu/g
	Enterobacteriaceae	Max. 50,000 cfu/g	
	Pseudomonas	Max. 100,000 cfu/g	
	Salmonella spp according to n=5 c=2	Absent in 25 g	*)
	*) Presence of Salmonella is possible. For fresh duck meat there are no microbiological criteria in EU legislation (regulation 2073/2005 and amendments). In order to ensure food safety we have mentioned guidelines on the packaging.		
6.	Chemical characteristics		
	Free from chemical residues.		
7.	Packaging and shelf life		
	Fresh on dish or bulk:	Use by: 10 days after production date, with a storage temperature of a maximum of 4 °C.	
	Frozen:	Best before: 24 months after production date, with a storage temperature of a maximum of -18 °C.	
8.	Target group		
	The product is primarily sold to wholesalers and retailers.		
9.	Storage and transport conditions		
	Fresh: Cooled at -1°C till max.+4 °C		
	Frozen: Freezer at max.-18 °C Transport tolerance max. -15 °C		
10.	Food safety guidelines		
	<ul style="list-style-type: none">• Take care of a clean and good process and pay attention to a correct storage temperature.• If frozen:<ul style="list-style-type: none">○ Thaw in the refrigerator for 24 to 36 hours or in the microwave, see instructions.○ Discard all thawing liquid.○ Do not refreeze the duck or any parts thereof in order to use for human consumption afterwards.• Avoid spreading harmful bacteria from the raw product or the environment via the packaging, your hands or utensils.• Remove the package with organs.• Ensure the meat is thoroughly cooked/roasted before use; when you stick a pin in a well-roasted duck, clear fluid will appear.		
11.	Allergens		
	No allergens in accordance with EU Regulation 1169/2011		
12.	Relevant legislation		
	The product complies with the European and national legislation on food and hygiene of foodstuffs. See B003 Overview of legislation and literature		