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3mm de canard congelée

Description technique du produit

3mm de cabard obtenue par désoilage mécanique, congelée en flux à -18°C.

Ce produit est destiné à la fabrication de produits à base de viandes traitées thermiquement.

Critères qualité

Temperature	≤ -18°C
Couleur	Rose
Odeur	De viande fraiche de volaille
Aspect	Viande de granulométrie 3mm

Caractéristiques Physico-chimiques moyennes

Humidité	62% (+/-2%)
Protéines	13% (+/-2%)
Matières grasses	23% (+/-2%)
Collagène	1 (+/-0,4%)
Cendres	1% (+/-0,4%)
Calcium	< 1400 ppm
C/P	8% (+/-2%)

Caractéristiques bactériologiques

Florale totale	5.10 ⁶ 6 ufc/g
E-coli	<10.000 ufc/g
Salmonella	Abs dans 1g

Analyse

Humidité	66,9 g/100g
Protéines (Nx6,25)	13,4 g/100g
Matières grasses libre	18,7 g/100g
Collagène (hydroxyproline x8)	1,2 g/100g
Cendres	1 g/100mg
Calcium	83 mg/100g

All information and advice in whatever form regarding possibilities of processing or using our products, as well as presentations or otherwise providing information - also in respects of possible rights of third parties - is given to the best of our knowledge on the basis of research work and experience. It is not, however, binding on us and all liability on our part is excluded. The purchaser is not released from the burden of carrying out his own tests and experiments. Furthermore, our sales and delivery conditions will apply accordingly.

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