

**PRODUCT SPECIFICATION**

Version 1

Cherry Valley Frozen Whole Duck with Giblets

Issue date 03/05/2024

Issued by: Technical

Product Name

Cherry Valley Frozen Whole Duck with giblets class A

Product Description

Frozen whole duck calibrated +/-100g with giblets(liver heart gizzard lobe& neck) class A polybagged

Brief Process Description

Ducks are killed, bled, and plucked in an approved slaughterhouse, in accordance with all current EU regulations. After evisceration, ducks are inspected and graded by weight and quality. To qualify as grade A, ducks must be free from wax, excessive feathers, bruising, skin tears, and debris.

Calibrations

According to customer order (+/-100g): 1.8kg/1.9kg/2.0kg/2.1kg/2.2kg/2.3kg/2.4kg/2.5kg/2.6kg/2.7kg/2.8kg

Shelf life

Shelf life frozen +24months (Kill to Freeze maximum +3 days) upon defrost use with 24h

Storage/Transport

-18°C or below

Country of Origin and Manufacture

Reared in: Poland, Czech Republic/Slaughter in: Poland/Produced in: Poland

Ingredients

Ingredients: whole duck with giblets (liver heart gizzard lobe& neck) (100%)

Nutritional information

TYPICAL VALUES (as sold) per 100g

Energy 1603kJ/388kcal,

Fat 37g (of which saturates 11g),

Carbohydrate <0.5g, (of which sugars <0.5g),

Fibre <0.5g,

Protein 13g,

Salt 0.18g.

Allergens

No allergens

Organoleptic characteristics

The duck meat should display a natural, uniform color characteristic of duck meat, with permissible redness on the last parts of the wings and the skin of the neck. It should have a flexible consistency. Darkening of the natural color on the surface of the frozen parts and slight frosting are allowed. There should be no traces of freezer burn, except for incidental, small, and unobtrusive ones that are not present on the breast or legs.

Quality Attributes

The carcass is clean, free from foreign odors, and devoid of feathers and internal organ residue.

Plumage is removed from the entire surface of the skin, although a few feathers are acceptable on the back, around the ankles, at the tips of the wings, and near the neck.

The product should have no bruising on the surface of the skin on the breast, except for small, non-obtrusive marks.

Mechanical damage is unacceptable on the chest and legs.

The absence of the last wing segment is permissible, as is slight reddening of the skin on the thighs.

Microbiological RequirementsSalmonella Enteritidis
Salmonella Typhimurium

Absent in 25g

Testing according to internal schedule and compliance with EC reg: 2073/2005 (microbiological criteria in the field of food safety)

		and hygiene of the production process)
--	--	--

Heavy Metal Requirements

Contaminant levels in accordance with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food as amended.

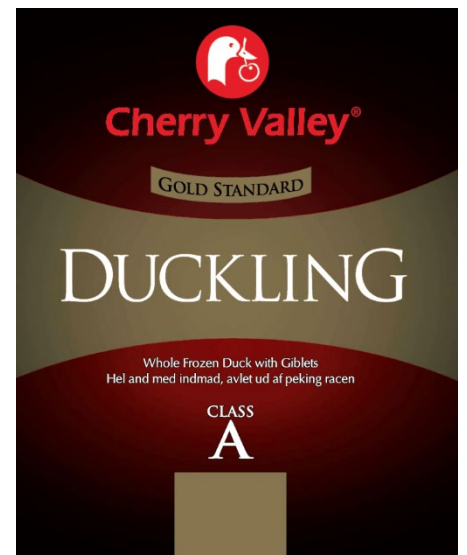
Foreign Body Control

Metal Detection:	Fe:4.00mm	NFe:5.00mm	SS:6.00mm
------------------	-----------	------------	-----------

Cooking Guide

Product must be fully cooked before consumption ,please see bag(below) for more details.

Pallet configuration	Code	Calibration g (+/-100g)	Units per box	Box per layer	Layers per pallet	Cases per pallet
	FWD1.8CV-AMI	1800	6	4	13	52
	FWD1.9CV-AMI	1900	6			
	FWD2.0CV-AMI	2000	6			
	FWD2.1CV-AMI	2100	6			
	FWD2.2CV-AMI	2200	6			
	FWD2.3CV-AMI	2300	6			
	FWD2.4CV-AMI	2400	6			
	FWD2.5CV-AMI	2500	6			
	FWD2.6CV-AMI	2600	6			
	FWD2.7CV-AMI	2700	6			
FWD2.8CV-AMI	2800	6				





Cherry Valley®

WHOLE FROZEN DUCK WITH GIBLETS.

HEL AND MED INDMAD, AVLET UD AF PEKING RACEN.

Cherry Valley ducks are reared on selected farms, where they have unrestricted access to water and a naturally balanced diet. We are confident that you have made the right choice by selecting the Cherry Valley brand.

DIRECTIONS FOR USE:

Defrost thoroughly in a refrigerator (no ice crystals present) and cook within 24 hours, do not refreeze. Do not wash raw poultry, store separately from cooked foods. Wash all surfaces, cutting boards, utensils and hands after handling raw poultry and packaging.

COOKING GUIDELINES:

Appliances may vary. Remove all packaging before cooking, including giblet bag from the body cavity. To oven cook from defrosted: Preheat oven to 220°C/Fan 200°C/Gas 7. Place on a wire rack over a roasting tin and roast for 20 minutes per 500g plus 20 minutes. Baste halfway through cooking time. Pierce the deepest part of the thigh to check if juices run clear, if pink, return to oven and check every 15 minutes until juices run clear. Once cooked, cover duck with foil and allow to stand for 10 minutes before carving. Ensure food is piping hot and cooked throughout. Do not reheat.

STORAGE INSTRUCTIONS:

Keep frozen. For your individual freezer, follow the star marked instructions below.

Food freezer (at -18°C)	U-3	Until best before date
Frozen food	U-2	1 Month
Compartment	U-1	1 Week
Refrigerator	U	24 Hrs

GOOD KITCHEN HYGIENE:

Always keep raw poultry and packaging separate from other foodstuffs. Wash carefully kitchen utensils and hands after handling. Always roast poultry until the meat juices are completely clear and the temperature in the centre of the meat is 75 °C.

NUTRITION INFORMATION:

Typical values	Per 100g
Edible content (as sold)	
Energy	1603kJ/388kcal
Fat	37g
of which saturates	11g
Carbohydrate	<0.5g
of which sugars	<0.5g
Fibre	<0.5g
Protein	13g
Salt	0.18g

WARNING:

To avoid danger of suffocation, please keep this bag away from babies and young children. Contains bone.

RECYCLING: Clip - Aluminium - recyclable. Bag - Plastic - not currently recyclable. Please check with your local council for further recycling information.

Dybrossen. Luftkølet. Klasse A. Nettovægt: Se etiket på forsiden. Cherry Valley Ånder har plads til at boltre sig på, og opvokser i lader med lys og god ventilation. De får frisk strøelse hver dag og har altid adgang til frisk vand og en naturlig balanceret kost.

OPTONING:

For at få kødet så mært som muligt og minimere svindel anbefales det, at den frosne and i emballage lægges i et fad i køleskabet 24 Timer før tilberedning. Herefter fjernes emballagen og posen med indmad. Anden renses og skylles grundigt og duppes tør med køkkenrulle.

OPSKRIFT:

Hel and, 2-3 æbler skåret i både, ca. 100 g svesker, 2-3 bredbladede persillekviste, groft salt og peber, stor stegepose.

Oven forvarmes til 180 °C varmluft. Anden gnides ind- og udvendigt med groft salt og peber. Æbler, svesker og persille fyldes i anden og den lukkes med en kødnål. Anden lægges i stegeposen og placeres i et fad med køleskålen op. Klip et lille hul øverst i stegeposen. Fadet med anden sættes nedest i den forvarmede oven og steges i ca. 30 min. Herefter sløres ovenen ned til 125 °C, anden skal steges ca. 30 min, per ½ kg. Stegetiden kan variere alt efter fyld og oven. Anden er færdigstegt når låret løsner sig let, kødsaften er klar og kerntemperaturen er 75 °C. Anden tages ud af stegeposen og skylles tilbage i oven, hvor den grilles til den ønskede spredthed opnået. Samme fremgangsmåde kan benyttes, hvis der ikke anvendes stegepose. Tip! Efter stegning hældes skyen fra, skummes for fedt og gemmes til sauce.

OPBEVARING:

Opbevaring: I dybfryser ved -18 °C eller koldere.

Må ikke nedfryses igen efter optøning.

Bedst før udgangen af:

I dybfryser ved -18 °C koldere: Se datomærkning på forsiden.

I køleskab (+5 °C): Max 24 Timer direkte fra frost.

Nedfrosset den: Se datomærkning på forsiden.

GOD KØKKENHYGIENE:

Hold altid råt fjerkræ og emballage adskilt fra andre madvarer.

Vask omhyggeligt køkkenredskaber og hænder efter håndteringen.

Steg altid fjerkræ til kødsaften er helt klar og temperaturen i midten af kødet er min. 75 °C.

KONTAKT:

Kontakt os på Reid's of Norwich, Golden Lion House, 15 St. John Maddermarket, Norwich, Norfolk, NR2 1DN, Storbritannien.



PL
30183901
WE




CHERRY VALLEY WHOLE DUCK WITH GIBLETS

CLASS A, DEEP-FROZEN
Frozen on:
14.05.2024
Store at -18 °C

NET WEIGHT: **1800g** BEST BEFORE:
31.05.2026

Place of rearing: Poland.
Place of slaughter: Poland.

Lot: 24/531/01

<p>FROZEN ON: 14.05.2024</p> <p>LOT NUMBER: 24/531/01</p> <p>STORE AT: -18 °C BEST BEFORE 31.05.2026</p> <p>PIECES: 6</p>	<h2>CHERRY VALLEY WHOLE DUCK WITH GIBLETS CLASS A, DEEP-FROZEN</h2> <p>CALIBER: 1800 g</p>  <p>PLACE OF REARING: POLAND PLACE OF SLAUGHTER: POLAND Consume after cooking. Do not refreeze after defrosting. Do not wash raw meat, store away from other products. Wash all surfaces and hands after contact with raw meat. The meat must be fully cooked before consumption, i.e. the temperature inside the meat must reach a minimum of 75 °C for at least of 5 minutes.</p> <p>(5182 / 1800) 9033415870000131080553101</p> 	<p>PL 30183901 WE</p>  <p>Cherry Valley</p> <p>NETTO WEIGHT: 10.8kg</p>
---	--	---

Name	Signature	Position	Date
MEATEX		Technical Manager	April 2024
Customer:			

Please request to sign specifications to confirm agreement within 7 working days, if those are not returned within this time they are deemed to have been accepted.