

**PRODUCT SPECIFICATION****Cherry Valley Frozen Duck Breast Fillets  
skin on**

Version 1

Issue date 19/04/2024

Issued by:technical

**Product Name**

Cherry Valley Frozen duck breast fillets skin on class A

**Product Description**

Frozen duck breast fillet skin on calibrated x2 class A vacuum packed frozen 5kg case

**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 :180-200x2/200-220gx2/220-240gx2/240-260gx2/260-280gx2/280g-300gx2

**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: Duck breast fillet (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**

APPEARANCE - Typical for fresh raw duck breast fillet. Fillet color deep rich red, darkening allowed.  
AROMA - Typical aroma of fresh duck meat and free from taints or off odors.  
TEXTURE - Firm and elastic texture

**Quality Attributes**

The duck breast fillet, with skin, should be clean and free from any visible foreign matter, dirt, or blood. It should be free of visible bloodstains, except for those that are small and unobtrusive. The fillet should have no severe contusions. A few small feathers, stubs (quill ends), and hairs (filoplumes) may be present. Some damage, contusion, and discoloration are permitted, provided they are small and unobtrusive. The presence of a missing inner fillet is allowed. Although every effort has been taken to remove all bones, some may remain.

**Microbiological Requirements**Salmonella 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.

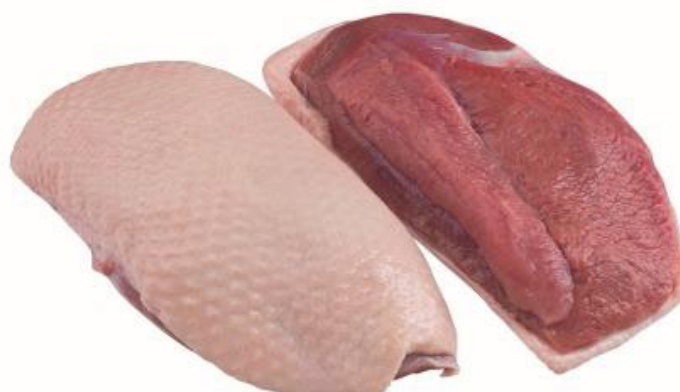
#### Foreign Body Control

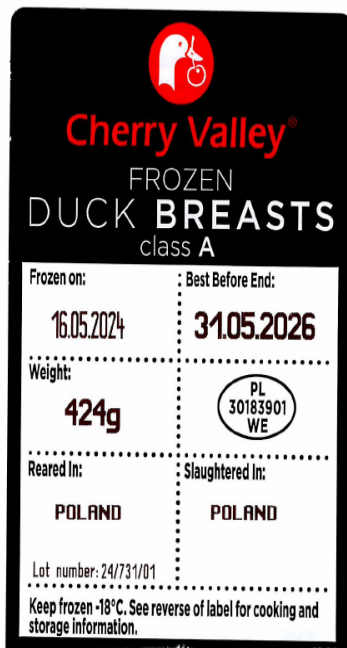
Metal Detection:	Fe:4.00mm	NFe:5.00mm	SS:6.00mm
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#### Cooking Guide

Product must be fully cooked before consumption ,please see label for more details.

Pallet configuration	Code	Calibration g	Pack Weight g	Box weight min kg	Box per layer	Layers per pallet	Cases per pallet
	FDB190CV-AMI	180-200	360-400	5	8	15	120
	FDB210CV-AMI	200-220	400-440	5			
	FDB230CV-AMI	220-240	440-480	5			
	FDB250CV-AMI	240-260	480-520	5			
	FDB270CV-AMI	260-280	520-560	5			
	FDB290CV-AMI	280-300	560-600	5			





#### Storage

Keep frozen -18°C. Defrost duck breasts thoroughly in the fridge before cooking. Once thawed keep refrigerated and use within 24 hours. Do not refreeze after thawing. For best before end date, see front of pack.

#### Nutrition Information

TYPICAL VALUES (as sold) per 100g  
Energy 1603kJ/380kcal, Fat 37g (of which saturates 11g),  
Carbohydrate <0.5g, (of which sugars <0.5g), Fibre <0.5g,  
Protein 13g, Salt 0.10g.

#### Cooking instructions

1. Preheat the oven to 200°C, Fan 180°C, Gas Mark 6.
2. Pat the skin of the duck breast with a kitchen towel to remove excess moisture. Score and season with salt and black pepper, if desired.
3. Heat a frying pan on the hob over a medium to high heat without oil. Place the breast skin side down in the hot frying pan. Cook for 5 minutes until the skin turns golden brown; turn over and seal the meat for 1 minute. Pour off excess fat regularly.
4. Place the duck breasts skin side up on a baking tray in the middle of the preheated oven. Cook for 15-18 minutes, depending on how you like your duck cooked. When the duck is cooked to your liking, rest the meat in a warm place for 5-10 minutes before serving.

All cooking appliances vary. This is a guide only. Ensure product is thoroughly cooked.  
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>FROZEN ON: <b>16.05.2024</b></p> <p>LOT NUMBER: <b>24/731/01</b></p> <p>STORE AT: -18 °C BEST BEFORE: <b>31.05.2026</b></p>	<p><b>CHERRY VALLEY DUCK BREAST FILLET SKIN ON VAC x 2 CLASS A, DEEP FROZEN</b></p> <p>CALIBER: <b>180/200 g</b></p>  <p>(01)05907803064749(3103)005000(15)260531(10)2473101</p> <p>PLACE OF REARING: POLAND PLACE OF SLAUGHTER: POLAND</p> <p>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>PIECES: <b>12</b></p>	<p>( 5542 / 380 ) 90334078700000805000 73101</p> 

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.