

<div><div>Jean Caby</div><div>Depuis 1919</div></div>		DATA SHEET FINISHED PRODUCT SALTING			FT123422 - 594450 81014034 - 01029241.001 FR-DE-NL	
		Date :			02/05/2025	OP
PRODUCT NAME :		DRY SAUSAGE VPF - APPROX. 1,4 KG - JEAN CABY				
LEGAL NAME :		DRY CURED SAUSAGE				
ORIGIN :		Pork meat origin France				
CLAIMS :		Le Porc Français				
CHARACTERISTICS : <small>(WEIGHT, SIZE, DIMENSIONS, DIAMETER, NB OF PIECE,...)</small>		Format :				
		Variable weight		Around 1,4 kg		
PRODUCT COMPOSITION : Liste of ingredients :		Pork meat (origin : France), LACTOSE, salt, sugar, spices, garlic, preservative : potassium nitrate, ferments, natural pork casing. Made using 148g of pork per 100g of finished product. May contain NUTS.				
STORAGE AND USE CONDITIONS :		Stored at +18°C maximum				
		Store in a cool, dry, place				
		Product subject to desiccation				
SAFEGUARDS :		OGM : Product does not require labelling as "genetically modified" according to Regulations n°1829/2003 and n°1830/2003 concerning the labelling and traceability of GMO products an ingredients derived from them.				
		IONIZATION : No ionization and ingredients which have been subject to ionization.				
		ALLERGENS : (RE N° 1169/2011)				
		Cereals containing gluten		Absence	Nut	Traces
		Shellfish		Absence	Celery	Absence
		Egg		Absence	Mustard	Absence
		Fish		Absence	Sesame seed	Absence
		Groundnut		Absence	Sulphites >10ppm	Absence
		Soya		Absence	Lupin	Absence
Milk		Presence	Molluscs	Absence		
CUSTOMER SERVICE	SANITARY STAMP*	PACKER CODE*	LABELED MINIMUM DURABILITY DATE	GUARANTEED MINIMUM DURABILITY DATE UPON RECEIPT	PACKAGING	CUSTOMS CODE
BP 60328 - 22400 Lamballe-Armor - France	FR 07.338.001 CE	EMB 07338A	90 days	60 days	Packaged under perforated film	16010091
*As part of our Business Continuity Plan, we keep the possibility of manufacturing and shipping this product to another Cooperl Salaisons site or one referenced by Cooperl Salaisons (equivalent recipe, process and certification) not listed in this insert The bacteriological, technological an nutritional criteria are not guaranteed on all batches beacause finished products are the object of random analyses and discharge analyses.						
BACTERIOLOGICAL CRITERA	SECURITY CRITERIA European Regulation 2073/2005		PROCESS HYGIENE CRITERIA European Regulation 2073/2005		INTERNAL CRITERIAS / FCD CRITERIA	
	Listeria monocytogenes : ≤100 ufc/g Salmonella : No detected /25g		—		Code	1.7
					According to our internal control plans	

<div><div>Jean Caby</div><div>Depuis 1919</div></div>		DATA SHEET FINISHED PRODUCT SALTING				FT123422 - 594450 81014034 - 01029241.001 FR-DE-NL		
						Date :02/05/2025OP		
PHYSICOCHEMICAL CRITERIA (according to the code of use 2023)		HPD ≤ 52%	Fat / HPD (77%) ≤ 25%	SST / HPD 77% ≤ 2%	Collagen / Protein ≤ 15%	Total Fat ≤ 40 g/100g		
Fiche COU	5.4 (≤ 70mm)	-		Potassium nitrate (application dose) ≤ 200 mg / kg		Sodium ≤ 2010 mg/100g		
NUTRITIONAL VALUES FOR 100g (Values obtained by analysis)								
Energy (kJ)	Energy (kcal)	Fat (g)	SFA (g)	Carbohydrates (g)	Sugar (g)	Fibers (g)	Proteins (g)	Salt (g)
1768	426	34	13	2,0	1,5	-	28	4,4
Packaged :		Packaged by 4 units of approx. 1,4 kg, hence a package of approx. 5,6 kg.						
UNIT CONDITION				CASE CONDITION				
EAN13 :	3700133917479	EAN 7 :	2572720	DUN 14 :	93700133917472			
Dimensions (width x depth x height) (mm)		Net weight (kg)	Gross weight (kg)	Unit condition	Dimensions (width x depth x height) (mm)	Net weight (kg)	Gross weight (kg)	
400 x 70 x 70		+/- 1,4	+/- 1,410	4	478 x 198 x 136	+/- 5,6	+/- 6,0	
LOGISTIC								
Case / Layer	Layer / Pallet	Unit / Layer	Case / pallet	Unit / Pallet	Dimensions (width x depth x height) (mm)	Net weight (kg)	Gross weight (kg)	
8	7	32	56	224	1200 x 800 x 1102	+/- 314	+/- 361	