

FRIULCARNI SAS
INDUSTRIAL SLAUGHTERING AND MEAT TRADE

Friulcarni sas di Battilana Carlo & C.	PRODUCT SHEET GAME MEAT - RED DEER	REV. 3 OF 12/09/19
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IDENTIFICATION OF THE PRODUCT

CLASS OF MEMBERSHIP:	RED DEER
PHISICAL STATE:	FROZEN -18°C
NAME OF SALE:	RED DEER MORSELS
PRODUCTION SITE:	VIA NAZARIO SAURO, 27 - 33031 BASILIANO (UD) - ITALY -
EEC MARK:	CE IT 191 M
PROVENANCE:	PLACE OF KILLING HU+SLO+IT

The meat comes from animals approved as fit for human consumption in accordance with the health rules in force and bearing the EEC mark of the slaughterhouse.

CHARACTERISTICS OF THE PRODUCT

Color:	Dark red typical of red deer
Appearance:	Dense
Cuts:	Shoulder, neck, parts of leg . No flank or brisket - hand cut.

PACKAGING AND STORAGE OF THE PRODUCT

Packaging and weight:	Pieces packed in 2,5kg vacuum bags - 5kgs for cardboard.
Packing:	food-grade cardboards; possibility of big packing on pallets of 40 cardboards.
Transport and Storage:	keep the product frozen during the transport and the distribution (at least -18°C)

TRACEABILITY

TRACEABILITY SYSTEM:	1. Traceability documents attached to the delivery documents.
	2. Labelling of the meat according the current legislation.
	3. Shipping unit with the production label.

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LABELLING

Label:	1. Name and adress of the slaughtehouse 2. Company brand 3. EEC mark CE IT 191 M 4. Class 5. Slaughtered 6. Sectioned 7. Production lot 8. Date of packaging 9. Expiry date 10. Cut 11. Storage temperature 12. Weight and Barecode
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MICROBIOLOGICAL CHARACTERISTICS OF THE PRODUCT

PARAMETER	CONTROL VALUE
C.M.T	According the legal limits
E. Coli	According the legal limits
Listeria Monocytogenes	According the legal limits
Salmonella spp.	According the legal limits

DECLARATION OF GMO AND ALLERGEN-FREE PRODUCTS

Herewith we declare that our products (meat and meat products) do not contain GMO and that they are ALERGEN-FREE.

DECLARATION OF METAL DETECTOR CONTROL

Herewith we declare that the products supplied to you are controlled by the use of metal detector with a searcher parameter up to 2mm in diameter. This threshold of precision allows us to filter spilters, at the same time, however, the absolute certainty of no presence is pactically impossible to declare given the particularity of the goods. In addition, we hereby inform you that we strive to avoide any discrepancies from the above stated.