

# Goose Rillettes

Version dated on 11/10/21



N° Ekta : 356

The mellow Goose Rillettes are delicious when spread on slices of country bread.

### Serving instructions

Place it in the fridge for a few hours before serving.  
Serve chilled.

### Ingredients

Goose meat 70%, pork meat 22%, goose fat 5,9%, salt, pepper. Origin of the goose meat: France, Hungary, Poland. Origin of the pork meat: France. Origin of the goose fat : France, Hungary, Poland.

### Nutrition Facts per 100g

Total energy	1808 kJ / 438 kcal
Total fat	43 g
of which saturated	12 g
Carbohydrate	0 g
of which sugars	0 g
Protein	13 g
Salt	1,2 g

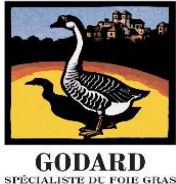
GMO*	None
IONISATION*	None

\*According to regulations UE 1169/2011 , CE 1829/2003, CE 1830/2003, CE 13/2000





Allergenes*	YES	NO
Gluten		X
Crustaceans (& deriv.)		X
Eggs		X
Fish		X
Arachides		X
Soybeans		X
Milk (& deriv.)		X
Nuts (& deriv.)		X
Mustard		X
Sesame Seeds		X
Sulphur dioxide and sulphites		X
Celery		X
Lupine		X
Molluscs		X

### Microbiological features

Criteria	Control subject	7 days of incubation at a T°C of 37°C
Packaging	No distortion	No distortion
Waterproof	Yes - no leak	Yes - no leak
PH variation	-	<0,5 pH unit / control subject
Product aspect	No visual nor olfactory anomaly	No visual nor olfactory anomaly

	Spec Sheet	Indice c
	<b>Goose Rillettes</b>	


Codification / Tracability
Ink jet marking on the cover: Sanitary stamp: FR 46.127.004 CE / Product code / Batch number : AA. Shelflife: DD/MM/YY Information indicated on the packaging can be traced on the DTP, all data concerning the product (from the raw material to the delivery of the customer)


Technical features				
Production code	<b>RO</b>	<b>RO</b>	<b>RO</b>	<b>RO</b>
Item code	<b>830</b>	<b>831</b>	<b>832</b>	<b>833</b>
EAN barcode	<b>3461950021113</b>	<b>3461950021120</b>	<b>3461950021137</b>	<b>3461950021144</b>
Picture of the packaged product				
Packaging	Round tin 1/12	Round tin 1/6 Bas R	Round tin 1/4 Bas	Twist-off jar 260 TO 82
Net weight	65 g	130 g	190 g	190 g
Drained net weight	x	x	x	x
Portions	2	4	6	6
Heating treatment	Sterilization ambient T°	Sterilization ambient T°	Sterilization ambient T°	Sterilization ambient T°
Storage	Sterilization ambient T°	Sterilization ambient T°	Sterilization ambient T°	Sterilization ambient T°
Storage temperature	Store in a cool dry place away from direct sunlight. Store in a fridge and consume within 48 hours after opening.	Store in a cool dry place away from direct sunlight. Store in a fridge and consume within 48 hours after opening.	Store in a cool dry place away from direct sunlight. Store in a fridge and consume within 48 hours after opening.	Store in a cool dry place away from direct sunlight. Store in a fridge and consume within 48 hours after opening.
Shelflife*	4 years	4 years	4 years	4 years
Guaranteed shelflife at shipment	18 months	18 months	18 months	18 months

\* Shelflife :best before: see on the top of the container

Logistic features				
PC / box	24	20	20	12

SH code (NC 8)				
1602 39 29				

 <b>GODARD</b> <small>SPÉCIALISTE DU FOIE GRAS</small>	Spec Sheet	Indice c
	<b>Goose Rillettes</b>	

Technical features	
Production code	<b>RO</b>
Item code	<b>835</b>
EAN barcode	<b>3461950021113</b>
Picture of the packaged product	
Packaging	Boite ronde 2/5
Net weight	2000 g
Drained net weight	x
Portions	63
Heating treatment	Sterilization
Storage	ambient T°
Storage temperature	Store in a cool dry place away from direct sunlight. Store in a fridge and consume within 48 hours after opening.
Shelflife*	4 years
Guaranteed shelflife at shipment	18 months

\* Shelflife :best before: see on the top of the container

Logistic features	
PC / box	6

SH code (NC 8)	
1602 39 29	