



Presqu'île du Mazet
13230 PORT ST LOUIS DU RHONE
04.42.86.00.91

PRODUCT DATA SHEET

LOU FERRIGNADE Lobster bisque

FT – LOU.BH5

Version 1

Mise à jour : 04/2017

LOU FERRIGNADE LOBSTER BISQUE

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Origin:

Produced in France – approval: FR 13.078.002 CE – IFS certified factory

Weight features:

Net weight: 490 g

Volume: 450 ml / Capacity: 500 ml

B.B.O:

36 months

Ingredients:

Water, **lobster** 24%, **fishes**, tomato concentrate, rice, vegetables (onions, carrots), modified corn starch, extra virgin olive oil, rapeseed oil, white wine, salt, fresh **cream**, brandy, **butter**, dried **milk**, sugar, aromatic plants, spices.

Fish caught in the Mediterranean Sea or North East Atlantic Ocean.

Lobster caught in North West Atlantic Ocean.

Present allergens: fish, crustacean, milk

No colouring and preservative

No GMOs – No ionized product

Average energy and nutritional values for 100g of product:

Energy	160 kJ / 38 kcal
Fat	2,1 g
<i>Of which saturates</i>	0,5 g
Carbohydrates	3 g
<i>Of which sugar</i>	< 0,5 g
Proteins	1,4 g
Salt	1,05 g



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Organoleptic features:

Bisque of lobster without pieces, of orange-brown colour.
Odour and flavour characteristic of a lobster bisque.

Physicochemical and bacterial features:

Stable after incubation for 7 days at 37°C and 55°C: change in pH < 0.5
Complies with the regulations in force in terms of contaminants.

Instructions for use:

To reheat gently, without boiling in a saucepan.

You can cook, spaghetti or pasta soup, in this delicious stock or pour hot stock on croutons rubbed with garlic and topped with our rouille.

Instructions for preserving:

Before opening, store at room temperature.
Best before: see on the capsule.
After opening, keep refrigerated and eat quickly.

Conditioning:

Packages of 6 bottles.
Pallet of 225 packages (or 1350 bottles).