



## POWDERED COOKED DUCK AR

### General description

This product is produced by spray drying cooked mechanically separated duck meat in an approved factory (according to EC regulations 852/2004 and 853/2004).

### Ingredients

Cooked mechanically separated duck meat (99,9%) and antioxidant: extract of rosemary (0,1%).

### Physical standards

Appearance	Fine powder, 100% to pass a 16 mesh sieve.
Colour	Light tan to brown.
Flavour and aroma	Characteristic of cooked duck.

### Chemical and nutritional standards

Moisture	5%	maximum	
Protein	48%	minimum	
Carbohydrates	0%	of which:	
		- sugars	0%
Salt*	2%	maximum, of which:	
		- sodium	0,8%
Fibres	0%		
Fat	45%	maximum, of which:	
		- saturated fat	14%
		- mono-unsaturated fat	23%
		- poly-unsaturated fat	7%
		- trans fatty acids	1%
Energy		± 2500 kJ / ± 600 kcal	

\*Natural presence

### Microbiological standards

	Limits	Method
Standard plate count	<25.000/g	ISO 4833-1
Enterobacteriaceae	<100/g	NEN-ISO 21528-2
Yeasts and moulds	<100/g	ISO 7954
E-coli	<10/g	ISO 16649-2
Salmonella	negative in 25 g	ISO 6579

### Shelf life

24 months.

### Packaging

Polyethylene lined\* fibre cartons containing 25 kg net weight.

\*In compliance with EC regulations 1935/2004 and 10/2011

26011 Version 1.1



Schouwslootweg 5, 5145 PG Waalwijk | P.O. Box 344, 5140 AH Waalwijk, The Netherlands

T + 31 (0) 416 - 650333 | info@henningsen.nl | www.henningsen.nl

IBAN NL08ABNA0445484071 | BIC ABNANL2A | Chamber of Commerce nr. 18.120.459, EG NL 1120

NL 1120  
EC



## POWDERED COOKED DUCK AR

<b>Intolerance data</b>		
	<b>Allergen</b>	<b>Present</b>
1.	Cereals containing gluten	-
2.	Crustaceans & shellfish	-
3.	Eggs	-
4.	Fish	-
5.	Peanuts	-
6.	Soy	-
7.	Milk including lactose	-
8.	Nuts	-
9.	Celery	-
10.	Mustard	-
11.	Sesame	-
12.	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or mg/litre expressed as SO <sub>2</sub>	-
13.	Lupin	-
14.	Molluscs	-
15.	Cacao	-
16.	Glutamate (E620-E625)	-
17.	Chicken	-
18.	Coriander	-
19.	Maize	-
20.	Legumes/pulses	-
21.	Beef	-
22.	Pork	-
23.	Carrot	-

- The allergens refer to Directive 1169/2011/EC and the LeDa-list version 2.0 2011.  
- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

### **Storage**

Dry and at ambient temperature.

### **GMO Status**

According to EC regulations 1829/2003 and 1830/2003 Powdered cooked duck AR can be declared as GMO free.

### **Irradiation**

None of the produced products or used ingredients are treated with ionizing radiation.