

## SPECIFICATION

**Name of product:** Goose liver au naturel 100g  
**Shelf life time:** 3 year  
**Name and seat of the producer:** SZEGEDI PAPRIKA SPICE- AND CANNED FOOD  
PRODUCING CO.  
SZEGED, MAGYARORSZÁG

**EU licence number of the producer:** 41

**Ingredients:** goose liver 99%\*, culinary salt, glucose, nitrite pickle-salt mix (culinary salt, preservative: sodium nitrite), antioxidant:E385.

\*according to animal protection regulations from filling-fattening.

### Physical and chemical characteristics:

	Na-clorid content:	max. 2,0 %
<b>Microbiological value:</b>	Aerob mezofil spore:	< 1000/g
	Total mezofil germs:	negative /g

### Taste, colour, smell characteristics of the product:

Homogeneous cream coloured, well cleaned liver, 10% liquid and fat secession is approved on the bottom of the can.

Smell and taste: typical smell and taste of harmonically spicy liver. Free from every unfamiliar smell and taste.

Consistance: soft, doesn't go to pieces.

Sparsely air caves maybe appear.

**Parameters of packing:** Tinned steel-plate can, meat lacquer inside

**Conservation:** with heat treatment.

Store chilled!

**Storage conditions:** Protect the product from sudden temperature changes. Storage without vapour convergence. Protect from mechanically damage.

*Sóregi*

Szeged, 27.08.2013

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Head of quality control laboratory

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Minőségellenőrzés