


**DENOMINATION OF THE PRODUCT : PULCé Plasma ULtrafiltré Congelé (Frozen Ultrafiltrated Plasma)**

LEGAL DENOMINATION : Plasma

SPECIES : Pork

DESCRIPTION :



Product obtained after centrifugation from fresh pork blood collected in accordance with hygiene and regulations in use. The blood is issued from pigs born, bred and slaughtered in **France** (slaughterhouses part of Cooperl Arc Atlantique group). The **fast** freezing ensure the neutrality of taste and this allows the protein's optimal quality.

Veterinary agreement number : FR 22.093.001 CE


**PHYSICO-CHEMICALS CRITERIAS :**

Proteins : 18% ± 1%  
 Dry matter : 20 % ± 1%  
 Fat : Traces  
 Ashes : < 2%

*Analytical sources*
**BACTERIOLOGICAL CRITERIAS :**

Total aerobic mesophilic flora 30°C :	< 1 000 000 UFC/g
Salmonella :	Absence in 25g
Enterobacteriaceae 37°C :	< 1 000 UFC/g

The criterias are not guaranteed on all batches, the testing plan is random and not compulsory.  
 This product should be technologically treated before consumption.  
 No criteria according RE 2073/2005.

**GUARANTEES :**

**GMO** : according to regulations n°1829/2003 and n°1830/2003 for the labelling and the traceability of the GMO products and ingredients from GMO products, this product is not subject to the labelling « genetically modified ».

**Allergens** : None

**Ionisation** : No ionisation treatment and absence of ingredients treated by ionisation.

**Pesticides and contaminants residues** : According to the regulation.

**PACKAGING :**

Pallets of plates 12 kg around  
 DLUO : 12 months at -18°C.