

French countryside pâté

Typical recipe

INGOING MEATS

▶ pork liver	337
▶ pork jowl	200
▶ pork	100
▶ backfat	240
▶ pork rind	30

OTHER INGREDIENTS/ADDITIVES

▶ salt or 0.6% nitrite-salt premix	16
▶ fresh garlic	1
▶ ground black pepper.....	3
▶ spices.....	3
▶ onions	50
▶ eggs	10
▶ starch.....	10
TOTAL.....	1.000

Suggested mode of use

READY TO EAT

Typical shelf life

COUNTRYSIDE PÂTÉ RETAILED OVER DELICATESSEN-COUNTER OR SUPPLIED TO CATERING

▶ Vacuum pack 30-40d /+4°C

SLICED COUNTRYSIDE PÂTÉ CONSUMER PACKS IN DISPLAY CABINETS

▶ Under modified/protective atmosphere 21-30d/+4°C



11/15/07

May alternatively
be processed as longer
keepable shelf stable product

Process flow sheet

Regulation (EC)N° 178/2002: art 18: traceability and art 14: Product safety requirement
French consumer code: art L221.1: Food business operator liable to product safety for foreseen as well reasonably predictable use.
Process validation and verification + Product quality monitoring

technological and microbiological quality

SCALDING
pork jowl and backfat



MINCING
Liver, pork, backfat, pork jowl



Sliced and sold over the counter

Consumer packs taken from
display cabinets

BLENDING

PACKAGING

**SLICING
AND PACKAGING**
Control and monitoring
measures
Clean production environment

FILLING
In open forms



HEAT-TREATMENT
heating-cooling
Performance standards: (ex: lethal value=40 minutes)



DEMOULDING