

French liver pâté

Typical recipe

INGOING MEATS

▶ pork liver	250
▶ soft belly fat	400
▶ eggs	50
▶ fullfat milk	250

OTHER INGREDIENTS/ADDITIVES

▶ 0.6% nitrite-salt premix ...	10
▶ salt	9
▶ sugar	4
▶ onions	20
▶ fresh garlic	5
▶ white pepper	1,5
▶ seasoning	0,5
TOTAL	1.000

Suggested mode of use

READY TO EAT

Typical shelf life

LIVER PÂTÉ RETAILED OVER DELICATESSEN-COUNTER OR SUPPLIED TO CATERING

▶ Vacuum pack 30-40d /+4°C

SLICED LIVER PÂTÉ CONSUMER PACKS IN DISPLAY CABINETS

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



CICT infocharcuteries

May alternatively be processed as longer keepable shelf stable product

11/15/07

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

