# LUITEN FOOD







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## **Product specification 55110162**

**Version** 

Version number : 1.2 Created on : 10-11-2016 Contact : QA@luitenfood.com Modified on : 12-01-2023

**Article information** 

Article number : 55110162 Article name : Turkey 6.4kg, FR ca 6.4kg 2x1pc vac

Condition : Frozen

Claim(s)

None.

#### **Photo**



## Country of origin

Born in : France Reared in : France Slaughtered in : France

#### **Ingredient declaration**

Turkey

## Method of preparation

**Caution:** do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging, your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

## Shelf life

From production 730 days (see product for expiry date).

### Storage advice

Fresh: store between -1°C and 4°C. For the exact temperature, check the label.

Frozen : store at -18°C, do not refreeze after product has been thawed.

## Organoleptic standards

Taste: characteristic for product
Smell: characteristic for product
Structure: characteristic for product

#### **Metal detection**

| <u>Fe</u> | non-Fe | StS    |
|-----------|--------|--------|
| 3.0 mm    | 3.0 mm | 3.5 mm |

#### **Irradiation**

This product has not been irradiated.

#### **GMO**

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003),

this product is free from genetically modified organisms.

Due to an uncontrolled feeding pattern of game meat or wild caught fish,

no guarantees can be given that these products are free from GMO's.

#### Microbiological criteria

|                         | Expiry date (cfu/q) |                                  |
|-------------------------|---------------------|----------------------------------|
| Salmonella spp.         | not detected in 25g |                                  |
| Listeria monocytogenes* | ≤ 100               | * only for Ready-To-Eat products |

(Based on EC 2073/2005)

#### Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

#### **Nutritional values**

|                    | per 100 gram |  |
|--------------------|--------------|--|
| Energy             | 118.0 kcal   |  |
| Energy kJ          | 496.0 kJ     |  |
| Fat                | 3.1 gr       |  |
| of which saturates | 1.0 gr       |  |
| Carbohydrates      | 0.1 gr       |  |
| of which sugars    | 0.0 gr       |  |
| Protein            | 22.4 gr      |  |
| Salt               | 0.1 gr       |  |
| Sodium             | 40.0 mg      |  |

The nutritional value has been determined using calculations (of the supplier).

#### Allergen list

| <u>Legal allergens</u>               |          |             |
|--------------------------------------|----------|-------------|
| Gluten                               |          | not present |
| Crustaceans                          |          | not present |
| Egg                                  |          | not present |
| Fish                                 |          | not present |
| Peanuts                              |          | not present |
| Soy                                  |          | not present |
| Milk                                 |          | not present |
| Nuts                                 |          | not present |
| Celery                               |          | not present |
| Mustard                              |          | not present |
| Sesame                               |          | not present |
| Sulfur dioxide & sulfites (E220-228) | < 10 ppm | not present |
| Lupine                               |          | not present |
| Molluscs                             |          | not present |
|                                      |          |             |

#### **Legislation**

This product meets the requirements of the European Food Law.

#### **General**

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

<sup>\*</sup>of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk