LUITEN FOOD

🔊 BEEF 💮 LAMB 🏋 GAME 🕢 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



 Klaverblad 11
 IFS COID No.

 2266 JK LEIDSCHENDAM
 SKAL 025143

 The Netherlands
 NL-BIO-01

 https://luitenfood.com
 SGS-BL-0042

 Tel: +31 71 580 80 20
 MSC-C-50827

 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 103 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 55220080

Version

Version number	:
Contact	:

20250224 QA@luitenfood.com

Article information

:	55220080
:	Turkey male breast fillet, FR
:	vac
:	Fresh
:	16 days (taken from production)
:	4 °C
:	A
	:::::::::::::::::::::::::::::::::::::::

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Born in: FranceReared in: FranceSlaughtered in: France

Ingredient declaration

Turkey

Metal detection

None.

Microbiological criteria

Salmonella spp. *Listeria monocytogenes** Expiry date (cfu/g) not detected in 25g ≤ 100

* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	111.0 kcal
Energy	469.0 kJ
Fat	1.2 g
of which saturates	0.4 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	25.0 g
Salt	0.1 g

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

Legal allergens

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.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE

(4°C)		22
Store in the	Wash hands, cutting board	Eat the meat
refrigerator at	and knife thoroughly after	thoroughly
maximum 4°C	contact with raw meat	cooked

Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (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.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

<u>General</u>

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging