

Product specification 56110919

Version

Version number : 20260114
Contact : QA@luitenfood.com

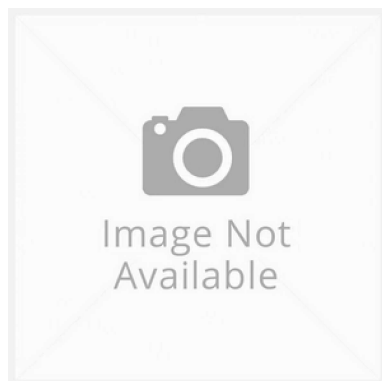
Article information

| | |
|---------------------|------------------------------------|
| Article number | : 56110919 |
| Article name | : Boiling chicken, FR |
| Sales unit | : ca 1.7kg 8x1pc film |
| Condition | : Frozen |
| Shelf life | : 540 days (taken from production) |
| Storage temperature | : -18 °C |
| Class | : A |

Claim(s)

None.

Photo



Country of origin

Origin: France

Ingredient declaration

100,0% chicken meat

Metal detection

None.

Microbiological criteria

| | Expiry date (cfu/g) |
|----------------------------------|---------------------|
| <i>Salmonella</i> spp. | not detected in 25g |
| <i>Listeria monocytogenes</i> ** | ≤ 100 |

** only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

| | per 100 gram |
|--------------------|--------------|
| Energy | 277.0 kcal |
| Energy | 1150.0 kJ |
| Fat | 22.0 g |
| of which saturates | 6.5 g |
| Carbohydrates | 0.5 g |
| of which sugars | 0.5 g |
| Protein | 19.0 g |
| Salt | 0.2 g |

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

Legal allergens

| | |
|--|-------------|
| Cereals containing gluten and products thereof | not present |
| Crustaceans and products thereof | not present |
| Eggs and products thereof | not present |
| Fish and products thereof | not present |
| Peanuts and products thereof | not present |
| Soybeans and products thereof | not present |
| Milk and products thereof (including lactose) | not present |
| Nuts and products thereof | not present |
| Celery and products thereof | not present |
| Mustard and products thereof | not present |
| Sesame seeds and products thereof | not present |
| Sulphur dioxide and sulphites >10 ppm | not present |
| Lupin and products thereof | not present |
| Molluscs and products thereof | not present |

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.

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.

General

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

Packaging