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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

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# **Product specification 56120175**

**Version** 

Version number : 20250402

Contact : QA@luitenfood.com

**Article information** 

Article number 56120175

Article name Chicken fillet /off w/t, UA

Sales unit : 15kg bulk IQF Condition : Frozen

: 730 days (taken from production) Shelf life

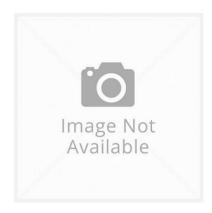
Storage temperature : -18 °C

Class

## Claim(s)

Halal

# **Photo**



## **Country of origin**

Origin: Ukraine

## Ingredient declaration

chicken meat

### **Metal detection**

<u>Fe</u>	non-Fe	StS
6.0 mm	6.0 mm	6.0 mm

### Microbiological criteria

Expiry date (cfu/g) not detected in 25g Salmonella spp.

Listeria monocytogenes\*\* ≤ 100 \*\* only for Ready-To-Eat products

(Based on EC 2073/2005)

### **Nutritional values**

	per 100 gram
Energy	109.0 kcal
Energy	463.0 kJ
Fat	1.8 g
of which saturates	0.6 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	23.3 g
Salt	0.1 g

The nutritional values are based on data of the Dutch 'NEVO - NEVO-online version 2021/7.1' published by the RIVM (no 1634).

### Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof	not present 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.

### <u>General</u>

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

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**Packaging**