LUITEN FOOD

🌊 BEEF 🍙 LAMB 🈰 GAME 🎧 POULTRY 🚗 SEAFOOD 🇭 VEGETARIAN



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 ASC-C-00083

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Product specification 56130220

Version

Version number	: 20250207
Contact	: QA@luitenfood.com

Article information

Article number	:	56130220
Article name	:	Chicken breast fillet salted, BR
Sales unit	:	6x2.0kg poly
Condition	:	Frozen
Shelf life	:	540 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

<u>Claim(s)</u>

Halal

<u>Photo</u>



Country of origin

Born in	: Brazil
Reared in	: Brazil
Slaughtered in	: Brazil

Ingredient declaration chicken meat, salt

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)

* of organic origin - Beter Leven keurmerk - BL = Beter Leven keurmerk

Nutritional values

	per 100 gram
Energy	105.0 kcal
Energy	445.0 kJ
Fat	2.0 g
of which saturates	0.7 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	22.0 g
Salt	1.4 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)		32
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