LUITEN FOOD

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



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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  $\leq 100$ 

\*\* 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**