

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

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

Product specification 56210115

Version

Version number : 20250308

Contact : QA@luitenfood.com

Article information

Article number 56210115

Article name Chicken breast fillet double, NL

Sales unit 10kg bulk Condition : Fresh

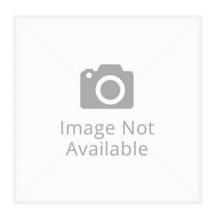
Shelf life : 7 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

Halal

Photo



Country of origin

Origin: Netherlands

Ingredient declaration

chicken fillet*

Metal detection

None.

Microbiological criteria

(Based on EC 2073/2005)

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

Listeria monocytogenes*

* only for Ready-To-Eat products

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

Product specification 56210115

Nutritional values

| | per 100 gram |
|--------------------|--------------|
| Energy | 110.0 kcal |
| Energy | 464.0 kJ |
| Fat | 1.8 g |
| of which saturates | 0.5 g |
| Carbohydrates | 0.0 g |
| of which sugars | 0.0 g |
| Protein | 23.3 g |
| Salt | 0.1 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.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE



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.

<u>Legislation</u>

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