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

## **Product specification 56210121**

**Version** 

Version number : 20250604

Contact : QA@luitenfood.com

**Article information** 

Article number 56210121 Article name Chicken

Sales unit

Fresh Condition

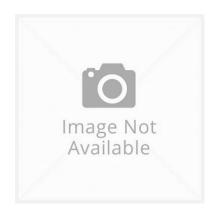
Shelf life : 7 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

None.

## **Photo**



## Country of origin

Origin: Netherlands

### **Ingredient declaration**

chicken meat

#### **Metal detection**

Fe	non-Fe	StS
3.0 mm	3.5 mm	5.0 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)

### **Product specification 56210121**

#### **Nutritional values**

	per 100 gram
Energy	138.0 kcal
Energy	581.0 kJ
Fat	6.2 g
of which saturates	1.6 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	20.0 g
Salt	0.0 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

4°C		<b>≥</b>
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.

### <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.

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**Packaging**