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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 56210360

Version

Version number : 20250604

Contact : QA@luitenfood.com

Article information

Article number 56210360 Article name Chicken

Sales unit

: Fresh Condition

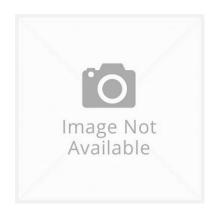
Shelf life : 0 days (taken from production)

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

(Based on EC 2073/2005)

** only for Ready-To-Eat products

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Nutritional values

	per 100	gram
Energy	212.0	kcal
Energy	881.0	kJ
Fat	16.0	g
of which saturates	5.2	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	17.0	g
Salt	0.2	g

The nutritional value has been determined using calculations (of the supplier).

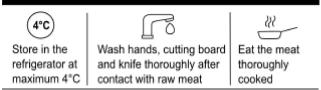
Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm	not present not present
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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