LUITEN FOOD

🌊 BEEF 🍙 LAMB 🌋 GAME 🎧 POULTRY 🚗 SEAFOOD 🥐 VEGETARIAN



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 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 56310290

Version

Version number	
Contact	

: 20240418 : QA@luitenfood.com

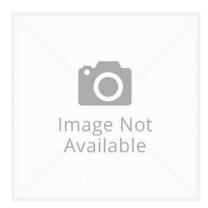
Article information

Article number	: 56310290
Article name	: Chicken pieces cooked, PL
Sales unit	: 2x6kg vac
Condition	: Frozen

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Produced in Poland.

Ingredient declaration

44,0% chicken breast fillet, water, Verrijkt tarwemeel (tarwebloem, ijzer, thiamine, niacine, calciumcarbonaat), rapeseed oil, wheat flour (gluten), vegetable proteins
(soy protein concentrate), potato starch, wheat fibres, yeast, salt, wheat gluten (wheat, gluten), yeast extract, wheat starch (gluten), garlic powder, rijsmiddelen (natriumcarbonaten, difosfaten), dextrose, zuurteregelaar (ascorbinezuur), spices (black pepper), spices mix (white pepper), sweet pepper extract

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.

Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°C, do not refreeze after product has been thawed.

Organoleptic standards

Taste	: characteristic for product
Smell	: characteristic for product
Colour	: characteristic for product
Structure	: characteristic for product

Metal detection

Fe	non-Fe	StS
2.0 mm	2.0 mm	2.5 mm

Irradiation

This product has not been irradiated.

<u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

	Expiry date (cfu/g)	
Salmonella spp.	not detected in 25g	
Listeria monocytogenes*	≤ 100	* only for Ready-To-Eat products

(Based on EC 2073/2005)

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.

Nutritional values

	per 100 gram
Energy	259.0 kcal
Energy kJ	1083.0 kJ
Fat	14.0 g
of which saturates	2.2 g
Carbohydrates	20.0 g
of which sugars	1.3 g
Protein	13.0 g
Salt	0.5 g
Sodium	188.0 mg

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

<u>Allergen list</u>

Legal allergens	
Gluten	present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	present
Milk	not present
Nuts	not present
Celery	not present
Mustard	not present
Sesame	not present
Sulfur dioxide & sulfites (E220-228) < 10 ppm	not present
Lupine	not present
Molluscs	not present

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

Packaging