# LUITEN FOOD

POULTRY





Klaverblad 11 2266 JK Stompwijk The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765 IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

# **Product specification 56310430**

**Version** 

Version number : 1.0 Created on : 11-01-2022

Contact : QA@luitenfood.com Modified on : -

Article information

Article number: 56310430

Article name : Chicken rillette 1kg, FR

4рс

Condition : Fresh

Claim(s)

None.

**Photo** 

No image available.

## **Country of origin**

Produced in France. For specific origin information, please see label.

## Ingredient declaration

90,0% chicken meat, duck fat, aroma, carrot, salt, pepper, honey, vinegar, herbs

#### 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.

#### **Shelf life**

From production 80 days (see product for expiry date).

## 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
Structure: characteristic for product

# **Metal detection**

| <u>Fe</u> | non-Fe | StS    |
|-----------|--------|--------|
| 2.0 mm    | 2.5 mm | 5.0 mm |

# **Product specification 56310430**

### **Irradiation**

This product has not been irradiated.

#### **GMO**

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003),

this product is free from genetically modified organisms.

Due to an uncontrolled feeding pattern of game meat or wild caught fish,

no guarantees can be given that these products are free from GMO's.

## Microbiological criteria

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

(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) 1881/2006, (EC) 2074/2005, (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             | 336.0        | kcal |
| Energy kJ          | 1391.0       | kJ   |
| Fat                | 30.0         | gr   |
| of which saturates | 9.8          | gr   |
| Carbohydrates      | 0.5          | gr   |
| of which sugars    | 0.5          | gr   |
| Protein            | 16.0         | gr   |
| Salt               | 1.2          | gr   |
| Sodium             | 480.0        | mg   |

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

## Allergen list

| <u>Legal allergens</u>               |          |             |
|--------------------------------------|----------|-------------|
| Gluten                               |          | not present |
| Crustaceans                          |          | not present |
| Egg                                  |          | not present |
| Fish                                 |          | not present |
| Peanuts                              |          | not present |
| Soy                                  |          | not 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.

<sup>\*</sup>of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk