LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD (🖗 VEGETARIAN



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 ASC-C-00083

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Product specification 56310494

Version

| Version number | : 2 |
|----------------|-----|
| Contact | : Ç |

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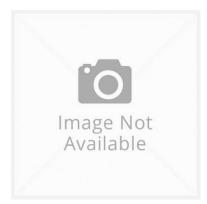
Article information

| Article number | : 56310494 |
|----------------|-----------------------------------|
| Article name | : Chicken pieces cooked kebab, PL |
| Sales unit | : 20x250gr o/s |
| Condition | : Frozen |
| | |

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Produced in Poland

Ingredient declaration

96% chicken meat, water, **soy protein**, kitchen salt, herbs & spices, stabiliser (E450, E451), dextrose, potato starch, **lactose**, spices, sojavezel (**soja**), spices (**celery**), maltodextrin

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

None.

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 |

(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 | 214.0 kcal |
| Energy kJ | 895.0 kJ |
| Fat | 13.1 g |
| of which saturates | 4.4 g |
| Carbohydrates | 2.4 g |
| of which sugars | 0.3 g |
| Protein | 21.7 g |
| Salt | 2.2 g |
| Sodium | 880.0 mg |

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

<u>Allergen list</u>

| Legal allergens | |
|---|-------------|
| Gluten | not present |
| Crustaceans | not present |
| Egg | not present |
| fish | not present |
| Peanuts | not present |
| Soy | present |
| Milk | not present |
| Nuts | not present |
| Celery | present |
| Mustard | 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.

<u>General</u>

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

Packaging