LUITEN FOOD

🐒 BEEF 💮 LAMB 🎉 GAME 🌄 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



 Klaverblad 11
 IFS COID No.

 2266 JK LEIDSCHENDAM
 SKAL 025143

 The Netherlands
 NL-BIO-01

 https://luitenfood.com
 SGS-BL-0042

 Tel: +31 71 580 80 20
 MSC-C-50827

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

IFS COID No. 55323 104 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 56310595

<u>Version</u>

Version number	: 20250314
Contact	: QA@luitenfood.com

Article information

Article number	:	56310595
Article name	:	Chicken schnitzel halal, PL
Sales unit	:	10x800gr
Condition	:	Frozen
Shelf life	:	365 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

<u>Claim(s)</u>

Halal

<u>Photo</u>



Country of origin

Produced in Poland

Ingredient declaration

60,0% chicken meat, salt, **wheat flour**, flavour enhancer (E621), rice flour, spirit vinegar, acidity regulator (E301), pea fibre, rapeseed oil, breadcrumbs (**WHEAT flour (GLUTEN)**)

Metal detection

None.

Microbiological criteria

Salmonella spp.**

Expiry date (cfu/g) not detected in 25g

** only for peeled eggs

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	583.0 kcal
Energy	138.0 kJ
Fat	1.1 g
of which saturates	0.3 g
Carbohydrates	18.0 g
of which sugars	1.6 g
Protein	15.0 g
Salt	1.7 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 Lupin and products thereof Molluscs and products thereof	present 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.

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.

Legislation

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