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IFS COID No. 55323 NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

## **Product specification 56310635**

**Version** 

Version number : 20241212

Contact : QA@luitenfood.com

Article information

Article number : 56310635

Article name : Chicken cordon bleu 100g, NL

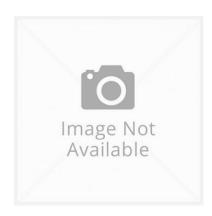
: 100g 6x10pc in cbl 11 Sales unit

Condition : Fresh

Claim(s)

Halal

# **Photo**



### Country of origin

Produced in The Netherlands.

#### Ingredient declaration

36,4% mechanically separated chicken meat, 18,9% bread-crumbs (wheat flour, water, yeast, salt, colour (E100, E160c)), 15,8% chicken ham (mechanically separated chicken meat, chicken skin, water, salt, preservative (E250), vegetable fibres (sugar cane), stabiliser (E450i, E450ii), acidity regulator (E300)), chicken skin, water, 5,9% processed cheese (cow's milk, salt, starter culture, rennet, water, butter (milk), emulsifying salts (E452, E339), corn starch), batter (wheat flour, potato starch, modified corn starch, salt, raising agent (E450, E500), thickener (E415), soybean oil (fully refined), maltodextrin, stabiliser (E451), natural aroma, dextrose, dietary fiber (citrus), black pepper, spice extract (black pepper, capsicum))

### 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.

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### Organoleptic standards

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

### **Metal detection**

Metal detection has been conducted.

#### **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.

### 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) 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             | 220.0 kcal   |
| Energy             | 920.0 kJ     |
| Fat                | 9.5 g        |
| of which saturates | 3.3 g        |
| Carbohydrates      | 18.0 g       |
| of which sugars    | 0.0 g        |
| Protein            | 17.0 g       |
| Salt               | 1.6 g        |
| Sodium             | 640.0 mg     |

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

#### Legal allergens

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

## <u>Legislation</u>

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.

| Product specification | 56310635 |
|-----------------------|----------|
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**Packaging**