LUITEN FOOD

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



 Klaverblad 11
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 C.o.C. no.: 27052765
 ASC-C-00083

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Product specification 56310637

Version

Version number	: 20241212
Contact	: QA@luitenfood.com

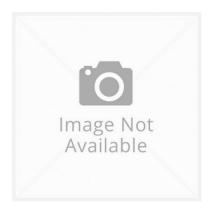
Article information

Article number	: 56310637
Article name	: Chicken cordon bleu 100g, NL
Sales unit	: 100gr 42x1pc in cbl 11
Condition	: Fresh

<u>Claim(s)</u>

None.

<u>Photo</u>



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), 3,9% 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.

Organoleptic standards

Taste: characteristic for productSmell: characteristic for productColour: characteristic for productStructure: characteristic for product

Metal detection

Metal detection has been conducted.

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	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

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