

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

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

# **Product specification 57110424**

<u>Version</u>

Version number : 20250423

Contact : QA@luitenfood.com

**Article information** 

Article number : 57110424

Article name : Cornfed chickenbreast supreme 230gr+ halal, FR

Sales unit : 12x2pc vac Condition : Frozen

Shelf life : 730 days (taken from production)

Storage temperature : -18 °C Class : A

Claim(s)

Halal

# <u>Photo</u>



## Country of origin

Born in : France
Reared in : France
Slaughtered in : France

## **Ingredient declaration**

chicken meat

## **Metal detection**

None.

## Microbiological criteria

<u>Expiry date (cfu/g)</u>
Salmonella spp. not detected in 25g

Listeria monocytogenes\*  $\leq 100$  \* only for Ready-To-Eat products

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	127.0 kcal
Energy	536.0 kJ
Fat	4.0 g
of which saturates	1.2 g
Carbohydrates	0.8 g
of which sugars	0.8 g
Protein	22.0 g
Salt	0.1 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)	not present not present not present not present not present not present
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	not present not present not present not present not 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.

## <u>Legislation</u>

This product meets the requirements of the European Food Law.

#### **Genera**

When corresponding about this product, please mention the batchcode and expiry date of the product.

Product specification	57110424
-----------------------	----------

**Packaging**