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IFS COID No. 55323

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

# **Product specification 57210420**

<u>Version</u>

Version number : 20250404

Contact : QA@luitenfood.com

**Article information** 

Article number : 57210420

Article name : Cornfed chicken breast fillet supreme skin on, FR

Sales unit : ca. 190gr 15x2pc vac

Condition : Fresh

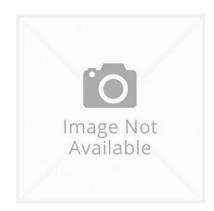
Shelf life : 11 days (taken from production)

Storage temperature : 4 °C Class : A

#### Claim(s)

None.

# <u>Photo</u>



## Country of origin

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

#### **Ingredient declaration**

chicken meat

#### **Metal detection**

None.

### Microbiological criteria

Expiry date (cfu/q)
Salmonella spp. not detected in 25g

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

(Based on EC 2073/2005)

# **Product specification 57210420**

#### **Nutritional values**

	per 100 gram
Energy	110.0 kcal
Energy	467.0 kJ
Fat	1.6 g
of which saturates	0.5 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	24.0 g
Salt	0.1 g

The nutritional values are based on data of the Dutch 'NEVO - NEVO-online version 2021/7.1' published by the RIVM (no 1634).

#### Legal allergens

Cereals containing gluten and products thereof	not 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)	not 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

#### 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.

# CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE



#### 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.

### <u>Irradiation</u>

This product has not been irradiated.

#### **Legislation**

This product meets the requirements of the European Food Law.

### <u>General</u>

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

**Packaging**