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## Product specification 58110350

### Version

Version number : 1.0  
 Contact : QA@luitenfood.com

Created on : 25-10-2023  
 Modified on : -

### Article information

Article number : 58110350  
 Article name : Free range chicken breast with skin, FR  
 4x2.5kg vac  
 Condition : Frozen

### Claim(s)

None.

### Photo

No image available.

### Country of origin

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

### Ingredient declaration

chicken meat

### 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.

### Shelf life

From production 730 days (see product for expiry date).

### 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 product  
 Smell : characteristic for product  
 Colour : characteristic for product  
 Structure : characteristic for product

### Metal detection

None.

**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.  
Due to an uncontrolled feeding pattern of game meat or wild caught fish, no guarantees can be given that these products are free from GMO's.

**Microbiological criteria**

|                               | Expiry date (cfu/g) |
|-------------------------------|---------------------|
| <i>Salmonella spp.</i>        | not detected in 25g |
| <i>Listeria monocytogenes</i> | ≤ 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) 1881/2006, (EC) 2074/2005, (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             | 172.0 kcal   |
| Energy kJ          | 720.0 kJ     |
| Fat                | 9.2 gr       |
| of which saturates | 2.7 gr       |
| Carbohydrates      | 0.0 gr       |
| of which sugars    | 0.0 gr       |
| Protein            | 20.8 gr      |
| Salt               | 0.2 gr       |
| Sodium             | 63.0 mg      |

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 171474 / NDB no. 5057).

**Allergen list**

Legal allergens

|                                      |             |
|--------------------------------------|-------------|
| Gluten                               | not present |
| Crustaceans                          | not present |
| Egg                                  | not present |
| fish                                 | not present |
| Peanuts                              | not present |
| Soy                                  | not present |
| Milk                                 | not present |
| Nuts                                 | not present |
| Celery                               | not present |
| Mustard                              | not present |
| Sesame                               | not present |
| Sulfur dioxide & sulfites (E220-228) | < 10 ppm    |
| Lupine                               | not present |
| Molluscs                             | not present |

**Legislation**

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.

\* of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk

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