

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

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

103

1 of 3

Product specification 58210158

Version

Version number : 20250411

: QA@luitenfood.com Contact

Article information

Article number 58210158

Article name : Free range chicken N&R**, FR

Sales unit : 4pc p/crt BDF

Condition : Fresh

Shelf life : 12 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

BL 2 stars

Photo



Country of origin

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

Ingredient declaration

chicken meat

Metal detection

None.

Microbiological criteria

(Based on EC 2073/2005)

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

Listeria monocytogenes* ≤ 100 * only for Ready-To-Eat products

* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

Product specification 58210158

Nutritional values

	per 100 gram	
Energy	148.0	kcal
Energy	618.0	
Fat	7.5	g
of which saturates	2.3	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	20.0	g
Salt	0.2	g

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

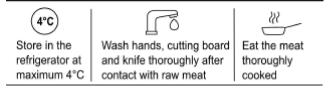
Legal allergens

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.

Irradiation

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