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IFS COID No. 55323

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

# **Product specification 58210520**

<u>Version</u>

Version number : 20250411

Contact : QA@luitenfood.com

**Article information** 

Article number : 58210520

Article name : Free range chicken leg saddle off N&R\*\*, FR

Sales unit : ca. 250gr 2x2.5kg vac

Condition : Fresh

Shelf life : 10 days (taken from production)

Storage temperature : 4 °C Class : A

Claim(s)

BL 2 stars

### **Photo**



### Country of origin

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

#### Ingredient declaration

chicken meat

#### **Metal detection**

None.

## Microbiological criteria

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

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

(Based on EC 2073/2005)

## **Product specification 58210520**

#### **Nutritional values**

|                    | per 100 | gram |
|--------------------|---------|------|
| Energy             | 207.0   | kcal |
| Energy             | 861.0   | kJ   |
| Fat                | 15.0    | g    |
| of which saturates | 4.5     | g    |
| Carbohydrates      | 0.0     | g    |
| of which sugars    | 0.0     | g    |
| Protein            | 18.0    | g    |
| Salt               | 0.2     | g    |

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

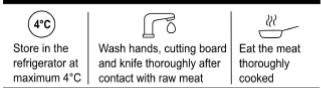
#### Legal allergens

| 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.

## <u>Legislation</u>

This product meets the requirements of the European Food Law.

#### General

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

| Product specification | 58210520 |
|-----------------------|----------|
|-----------------------|----------|

**Packaging**