LUITEN FOOD

🔊 BEEF 🍙 LAMB 🌋 GAME 😽 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



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 ASC-C-00083

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# Product specification 58230420

## <u>Version</u>

Version number	: 20250612
Contact	: QA@luitenfood.com

Article information		
Article number	:	58230420
Article name	:	Free range chicken innerfilet *BL, NL
Sales unit	:	2x5kg vac
Condition	:	Fresh
Shelf life	:	5 days (taken from production)
Storage temperature	:	4 °C
Class	:	-

#### Claim(s) BL 1 star

<u>Photo</u>



## Country of origin

Produced in The Netherlands

## Ingredient declaration

chicken meat

## Metal detection

Fe	non-Fe	StS
3.0 mm	3.5 mm	5.0 mm

## Microbiological criteria

	Expiry date (cfu/q)
Salmonella spp.	not detected in 25g
Listeria monocytogenes**	≤ 100

\*\* only for Ready-To-Eat products

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	138.0 kcal
Energy	581.0 kJ
Fat	6.3 g
of which saturates	1.6 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	20.5 g
Salt	0.0 g

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

#### Legal allergens

#### 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

(4°C)		32
Store in the	Wash hands, cutting board	Eat the meat
refrigerator at	and knife thoroughly after	thoroughly
maximum 4°C	contact with raw meat	cooked

#### **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**