LUITEN FOOD

🔊 BEEF 🝙 LAMB 🌊 GAME 🌄 POULTRY 🚗 SEAFOOD (🇭 VEGETARIAN



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 ASC-C-00083

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# Product specification 58310821

## <u>Version</u>

Version number	: 20250513
Contact	: QA@luitenfood.com

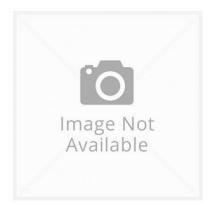
# Article information

Article number	:	58310821
Article name	:	Free range chicken thigh meat sate N&R**, NL
Sales unit	:	8x1kg vac
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

# <u>Claim(s)</u>

BL 2 stars

<u>Photo</u>



## Country of origin

Produced in The Netherlands

## Ingredient declaration

chicken thigh fillet<sup>a</sup>, water, dextrose, kitchen salt, spices, brandy vinegar, colouring agent (E150c), modified starch, yeast extract, acidity regulator (E330), thickener (E415), preservative (E211), herb extract

## Metal detection

Metal detection has been conducted.

## Microbiological criteria

Salmonella spp.\*\*

Expiry date (cfu/g) not detected in 25g

\*\* only for peeled eggs

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	145.0 kcal
Energy	607.0 kJ
Fat	7.0 g
of which saturates	2.0 g
Carbohydrates	1.5 g
of which sugars	1.4 g
Protein	19.0 g
Salt	0.6 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.

#### 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.

#### **General**

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

**Packaging**