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

Product specification 60210476

<u>Version</u>

Version number : 20250204

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Article information

Article number 60210476

Article name Organic chicken drumstick skal25143 ***BL, NL

Sales unit approx. 150g 4x2pc in cbl 7

Condition : Fresh

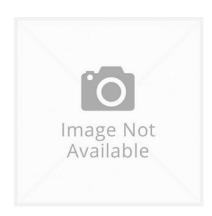
Shelf life : 7 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

Organic & BL 3 stars

Photo



Country of origin

: The Netherlands Born in : The Netherlands Reared in Slaughtered in : The Netherlands

Ingredient declaration

chicken drumstick*a

Metal detection

Metal detection has been conducted.

Microbiological criteria

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

Listeria monocytogenes** ≤ 100

(Based on EC 2073/2005)

** only for Ready-To-Eat products

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Nutritional values

	per 100	gram
Energy	146.0	kcal
Energy	612.0	
Fat	7.8	g
of which saturates	2.3	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	19.0	g
Salt	0.2	g

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

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm	not present not present
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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		₩
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.

Genera

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

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Packaging