

Product specification 60210621
Version

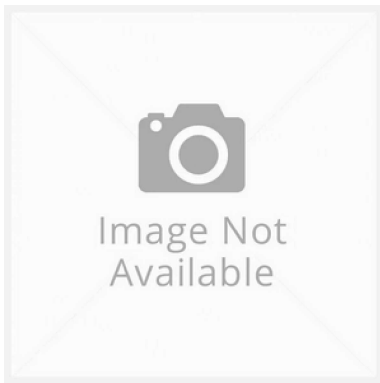
Version number : 20260424
 Contact : QA@luitenfood.com

Article information

Article number : 60210621
 Article name : Organic chicken wing skal25143 ***BL, NL
 Sales unit :
 Condition : Fresh
 Shelf life : 10 days (taken from production)
 Storage temperature : 2 °C
 Class : A

Claim(s)

Organic & BL 3 stars

Photo

Country of origin

Produced in The Netherlands

Ingredient declaration

chicken wing*^a

Metal detection

Metal detection has been conducted.

Microbiological criteria

| | Expiry date (cfu/g) |
|-------------------------------|---------------------|
| <i>Salmonella spp.</i> | not detected in 25g |
| <i>Listeria monocytogenes</i> | ≤ 100 |

(Based on EC 2073/2005)

Nutritional values

per 100 gram

| | |
|--------------------|------------|
| Energy | 148.0 kcal |
| Energy | 620.0 kJ |
| Fat | 7.9 g |
| of which saturates | 2.9 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 | 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

| | | |
|---|---|---|
|  |  |  |
| Store in the refrigerator at maximum 4°C | Wash hands, cutting board and knife thoroughly after contact with raw meat | Eat the meat thoroughly 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.

General

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

Packaging