

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827

C.o.C. no.: 27052765

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

# **Product specification 60310410**

<u>Version</u>

Version number : 20250606

Contact : QA@luitenfood.com

**Article information** 

Article number : 60310410

Article name : Pulled chicken bio cooked, NL

Sales unit : 10x ca 1.0kg Condition : Frozen

Shelf life : 360 days (taken from production)

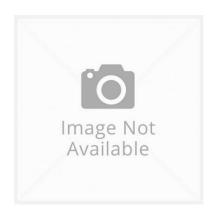
Storage temperature : -18 °C

Class : -

## Claim(s)

Organic

# <u>Photo</u>



## **Country of origin**

Origin: Netherlands

### Ingredient declaration

chicken meat, herbs, salt, acidity regulator (E326, E330), preservative (E262, E267)

## **Metal detection**

<u>Fe</u>	non-Fe	StS
3.5 mm	4.0 mm	5.5 mm

## 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)

#### **Nutritional values**

	per 100 g	gram
Energy	180.0	kcal
Energy	754.0	kJ
Fat	10.9	g
of which saturates	3.0	g
Carbohydrates	1.2	g
of which sugars	0.7	g
Protein	17.2	g
Salt	1.2	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.

#### 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.

**Packaging**