

**Product specification 60310860****Version**

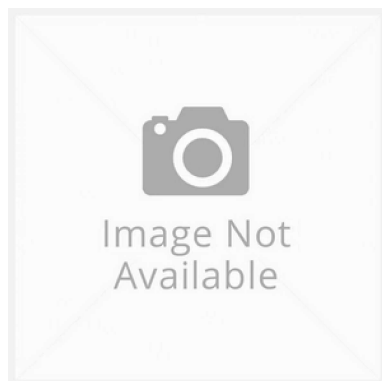
Version number : 20260213  
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**Article information**

Article number : 60310860  
Article name : Biochicken cordon bleu cooked 125gr, IT  
Sales unit : ca 125gr 6x2pc on tray  
Condition : Fresh  
Shelf life : 14 days (taken from production)  
Storage temperature : -1 °C  
Class : -

**Claim(s)**

Organic

**Photo****Country of origin**

Produced in Italy

**Ingredient declaration**

50,0% chicken meat, bread crumbs (**gluten**), water, chicken ham (mechanically separated chicken meat, starch, preservative (E250), salt), mozzarella (**milk**, salt, lactic acid, microbial rennet), sunflower oil, Gouda cheese (**lactose**, **milk**), **wheat flour**, iodized salt, tapioca starch, **wheat starch**, butter (**milk**), salt, rosemary extract

**Metal detection**

Fe	non-Fe	StS
5.0 mm	6.5 mm	5.5 mm

**Microbiological criteria**

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

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

(Based on EC 2073/2005)

**Nutritional values**

	per 100 gram
Energy	224.0 kcal
Energy	937.0 kJ
Fat	12.0 g
of which saturates	3.6 g
Carbohydrates	15.0 g
of which sugars	1.2 g
Protein	14.0 g
Salt	1.3 g

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

**Legal allergens**

Cereals containing gluten and products thereof	<b>present</b>
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)	<b>present</b>
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.

**General**

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

**Packaging**