LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD (🖗 VEGETARIAN



 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
 ASC-C-00083

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 60310870

Version

Version number	: 20250513
Contact	: QA@luitenfood.com

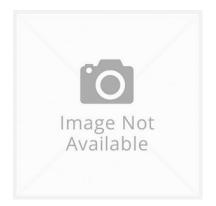
Article information

Article number:60310870Article name:Biochicken schnitzel cooked, ITSales unit:ca 100g 15x2pc vacCondition:FrozenShelf life:540 days (taken from production)Storage temperature:-18 °CClass:-

<u>Claim(s)</u>

Organic & BL 3 stars

<u>Photo</u>



Country of origin

Produced in Italy

Ingredient declaration

57,0% chicken fillet*, 22,0% bread-crumbs (**wheat flour***, baker's yeast, salt, paprika*, turmeric*), water, **wheat flour***, sunflower oil, **wheat starch***, iodized salt, tapioca starch*, salt, rosemary extract*

Metal detection

Fe	non-Fe	StS
1.5 mm	2.0 mm	2.5 mm

Microbiological criteria

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

* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	223.0 kcal
Energy	934.0 kJ
Fat	11.0 g
of which saturates	2.2 g
Carbohydrates	17.0 g
of which sugars	0.6 g
Protein	14.0 g
Salt	1.0 g

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

Legal allergens

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