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# **Product specification 60310875**

<u>Version</u>

Version number : 20240109

Contact : QA@luitenfood.com

**Article information** 

Article number : 60310875

Article name : Biochicken schnitzel cooked, IT

Sales unit : 8x10st vac Condition : Fresh

Claim(s)

Halal

# <u>Photo</u>



### **Country of origin**

Born in : Italy Reared in : Italy Slaughtered in : Italy

## Ingredient declaration

57,0% chicken meat, 22,0% bread-crumbs (**wheat flour\***, brewer's yeast, salt, paprika\*, turmeric\*), water, **peanut oil**, **wheat** flour (**gluten**), starch (**wheat**) (**wheat**), iodized salt (salt, 0,007% potassium iodate), tapioca starch\*, salt, rosemary extract\*

## 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.

# Storage advice

Fresh: store between -1°C and 4°C. For the exact temperature, check the label.

Frozen: store at -18°C, do not refreeze after product has been thawed.

## **Product specification 60310875**

## **Organoleptic standards**

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

#### **Metal detection**

Fe	non-Fe	StS
1.5 mm	2.0 mm	2.5 mm

#### **Irradiation**

This product has not been irradiated.

#### **GMO**

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

#### Microbiological criteria

	Expiry date (cfu/q)	
Salmonella spp.	not detected in 25g	
Listeria monocytogenes*	≤ 100	* only for Ready-To-Eat products

(Based on EC 2073/2005)

### 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.

#### **Nutritional values**

	per 100 gram
Energy	257.0 kcal
Energy kJ	1076.0 kJ
Fat	13.0 g
of which saturates	2.0 g
Carbohydrates	22.0 g
of which sugars	1.3 g
Protein	13.0 g
Salt	1.2 g
Sodium	480.0 mg

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

### <u>Allergen list</u>

<u>Legal allergens</u>	
Gluten	present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	not present
Milk	not present
Nuts	not present
Celery	not present
Mustard	not present
Sesame	not present
Sulfur dioxide & sulfites (E220-228) < 10 ppm	not present
Lupine	not present
Molluscs	not present

#### **Legislation**

This product meets the requirements of the European Food Law.

### <u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

<sup>\*</sup>of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk