# LUITEN FOOD







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# **Product specification 62120010**

**Version** 

Version number : 1.0 Modified on : 20-12-2016 Created by : D.Huppertz Created on : 20-12-2016

Version number : 1.1 Created on : 20-12-2016 Contact : QA@luitenfood.com Modified on : 04-10-2021

Article information

Article number: 62120010

Article name : Coquelet 350-400gr, FR

12x2pc flowpack

Condition : Frozen

Claim(s)

None.

## **Photo**



# Country of origin

Born in : France Reared in : France Slaughtered in : France

#### **Ingredient declaration**

coquelet meat

## 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.

#### Shalf life

From production 730 days (see product for expiry date).

## 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.

## Organoleptic standards

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

# **Metal detection**

<u>Fe</u>	non-Fe	StS
5.5 mm	6 mm	7 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.

Due to an uncontrolled feeding pattern of game meat or wild caught fish,

no guarantees can be given that these products are free from GMO's.

## 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) 1881/2006, (EC) 2074/2005, (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 1	per 100 gram		
Energy	150.0	kcal		
Energy kJ	626.0	kJ		
Fat	7.4	gr		
of which saturates	2.1	gr		
Carbohydrates	0.1			
of which sugars	0.0			
Protein	20.5	gr		
Salt	0.2	gr		
Sodium	64.0	ma		

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

## <u>Allergen list</u>

<u>Legal allergens</u>		
Gluten		not 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.

#### **General**

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