

Product specification 63110012
Version

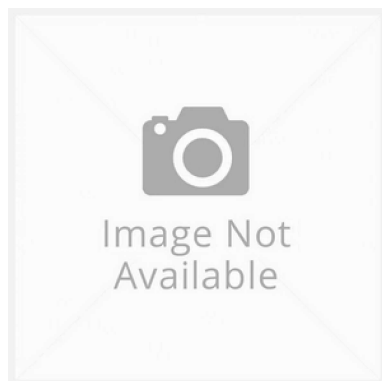
Version number : 20250313
 Contact : QA@luitenfood.com

Article information

Article number : 63110012
 Article name : Duck canard, FR
 Sales unit : ca 2.5kg 4x1pc on tray
 Condition : Frozen
 Shelf life : 730 days (taken from production)
 Storage temperature : -18 °C
 Class : -

Claim(s)

None.

Photo

Country of origin

Origin: France

Ingredient declaration

Duck meat

Metal detection

None.

Microbiological criteria

	<u>Expiry date (cfu/g)</u>
<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	194.0 kcal
Energy	810.0 kJ
Fat	11.2 g
of which saturates	2.3 g
Carbohydrates	0.9 g
of which sugars	0.0 g
Protein	23.3 g
Salt	0.2 g

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 172410 / NDB no. 05141).

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.

General

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

Packaging