LUITEN FOOD

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# Product specification 63120021

## **Version**

Version number	: 20250212
Contact	: QA@luitenfood.com

# Article information

Article number	:	63120021
Article name	:	Peking duck 2.2kg, PL
Sales unit	:	6x1pc poly ovenready
Condition	:	Frozen
Shelf life	:	712 days (taken from production)
Storage temperature	:	-18 °C
Class	:	Α

# Claim(s)



## Country of origin

: Poland Born in Reared in : Poland Slaughtered in : Poland

#### **Ingredient declaration** Duck meat

Metal detection

None.

# Microbiological criteria

Salmonella spp. Listeria monocytogenes\*\* Expiry date (cfu/g) not detected in 25g  $\leq 100$ 

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

(Based on EC 2073/2005)

None. **Photo** 

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#### **Nutritional values**

	per 100 gram
Energy	388.0 kcal
Energy	1603.0 kJ
Fat	37.3 g
of which saturates	10.3 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	13.1 g
Salt	0.2 g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.0' published by the RIVM (no 106).

## 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.

#### <u>General</u>

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

**Packaging**