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Product specification 63120215

Version

Version number : 1.1
 Contact : QA@luitenfood.com

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Article information

Article number : 63120215
 Article name : Duck breast peking 260-280gr, HU
 9x2pc vac
 Condition : Frozen

Claim(s)

None.

Photo



Country of origin

Born in : Hungary
 Reared in : Hungary
 Slaughtered in : Hungary

Ingredient declaration

Duck 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.

Shelf 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
 Colour : characteristic for product
 Structure : characteristic for product

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 5.0 mm | 8.0 mm | 9.0 mm |

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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/g) | |
|---------------------------------|---------------------|----------------------------------|
| <i>Salmonella</i> spp. | not detected in 25g | |
| <i>Listeria monocytogenes</i> * | ≤ 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 100 gram |
|--------------------|--------------|
| Energy | 135.0 kcal |
| Energy kJ | 566.0 kJ |
| Fat | 6.0 gr |
| of which saturates | 2.3 gr |
| Carbohydrates | 0.9 gr |
| of which sugars | 0.0 gr |
| Protein | 18.3 gr |
| Salt | 0.2 gr |
| Sodium | 74.0 mg |

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).

Allergen list

Legal allergens

| | | |
|--------------------------------------|----------|-------------|
| 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.