LUITEN FOOD

🐒 BEEF 💮 LAMB 🎉 GAME 好 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



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 C.o.C. no.: 27052765
 ASC-C-00083

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Product specification 63130250

<u>Version</u>

Version number	: 20250314
Contact	: QA@luitenfood.com

Article information		
Article number	:	63130250
Article name	:	Magret de canard 280-400g, FR
Sales unit	:	12x1pc vac
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C

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<u>Claim(s)</u>

None.

Class

<u>Photo</u>



Country of origin

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

Ingredient declaration Duck meat

Metal detection

None.

Microbiological criteria

Expiry date (cfu/g)

Salmonella spp. *Listeria monocytogenes** not detected in 25g ≤ 100

* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	341.0 kcal
Energy	1412.0 kJ
Fat	30.0 g
of which saturates	10.0 g
Carbohydrates	1.5 g
of which sugars	0.7 g
Protein	16.0 g
Salt	0.1 g

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

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm Lupin and products thereof Molluscs and products thereof	not present not present
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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