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IFS COID No. 55323

SKAL 025143
NL-BIO-01
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ASC-C-00083

Product specification 63130577

<u>Version</u>

Version number : 20250313

Contact : QA@luitenfood.com

Article information

Article number : 63130577

Article name : Duck liver fatted deveined, EU

Sales unit : ca 500gr p/pc vac

Condition : Frozen

Shelf life : 550 days (taken from production)

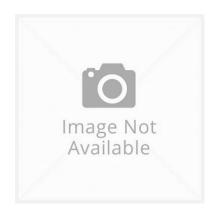
Storage temperature : -18 °C

Class : -

Claim(s)

None.

Photo



Country of origin

Born in : Bulgaria Reared in : Bulgaria Slaughtered in : Bulgaria

Ingredient declaration

Duck liver

Metal detection

None.

Microbiological criteria

(Based on EC 2073/2005)

icha monocytogenes

* only for Ready-To-Eat products

Nutritional values

	per 100 gram
Energy	563.0 kcal
Energy	2319.0 kJ
Fat	59.0 g
of which saturates	30.6 g
Carbohydrates	4.0 g
of which sugars	0.0 g
Protein	4.0 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)	not present not present not present not present not present not present
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 not present not present not present 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.

<u>Legislation</u>

This product meets the requirements of the European Food Law.

Genera

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

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Packaging