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IFS COID No. 55323  
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## Product specification 63210145

### Version

Version number : 1.2  
Contact : QA@luitenfood.com

Created on : 20-12-2016  
Modified on : 24-03-2023

### Article information

Article number : 63210145  
Article name : Duck canard on tray, FR  
ca. 2.7kg x4pc  
Condition : Fresh

### Claim(s)

None.

### Photo

No image available.

### Country of origin

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

### 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 7 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

None.

## **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	172.0 kcal
Energy kJ	717.0 kJ
Fat	11.0 gr
of which saturates	3.5 gr
Carbohydrates	0.0 gr
of which sugars	0.0 gr
Protein	18.0 gr
Salt	0.2 gr
Sodium	84.0 mg

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

## **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
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.