

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827

C.o.C. no.: 27052765

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

# **Product specification 63210550**

<u>Version</u>

Version number : 20240712

Contact : QA@luitenfood.com

**Article information** 

Article number : 63210550

Article name : Duck leg canard, FR Sales unit : ca. 7x2pc vac

Condition : Fresh

Claim(s)

None.

# <u>Photo</u>



## 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.

## 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.

# **Product specification 63210550**

## **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.

### Microbiological criteria

|                         | Expiry date (cfu/q) |                                  |
|-------------------------|---------------------|----------------------------------|
| Salmonella spp.         | not detected in 25g |                                  |
| Listeria monocytogenes* | ≤ 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) 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.

## **Nutritional values**

|                    | per 100 | gram |
|--------------------|---------|------|
| Energy             | 135.0   | kcal |
| Energy kJ          | 566.0   | kJ   |
| Fat                | 6.0     | g    |
| of which saturates | 2.3     | g    |
| Carbohydrates      | 0.9     | g    |
| of which sugars    | 0.0     | g    |
| Protein            | 18.3    | g    |
| Salt               | 0.2     | g    |
| 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

| <u>Legal allergens</u>                        |             |
|---|-------------|
| 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 |

# <u>Legislation</u>

This product meets the requirements of the European Food Law.

### <u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

| Product specification | n 63210550 |
|-----------------------|------------|
|-----------------------|------------|

**Packaging**