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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 63211015

<u>Version</u>

Version number : 20250315

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Article information

Article number : 63211015 Article name : Duck canette, FR Sales unit : 6x1pc per crt

Condition : Fresh

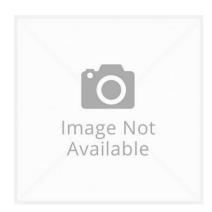
Shelf life : 8 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

None.

Photo



Country of origin

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

Ingredient declaration

Duck meat

Metal detection

Fe	non-Fe	StS
3.0 mm	3.0 mm	3.5 mm

Microbiological criteria

Expiry date (cfu/q) Salmonella spp. not detected in 25g

* only for Ready-To-Eat products Listeria monocytogenes* ≤ 100

(Based on EC 2073/2005)

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Nutritional values

	per 100	gram
Energy	237.0	kcal
Energy	975.0	kJ
Fat	19.0	g
of which saturates	6.1	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	16.0	g
Salt	0.2	g

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

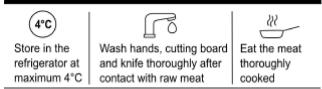
Legal allergens

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

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE



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.

General

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

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Packaging