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C.o.C. no.: 27052765

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

# **Product specification 63211060**

<u>Version</u>

Version number : 20250510

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**Article information** 

Article number : 63211060

Article name : Free range duck canette dombes effilé, FR

Sales unit : ca. 2kg x5pc Condition : Fresh

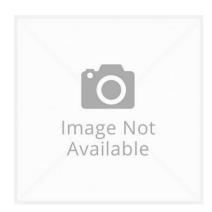
Shelf life : 7 days (taken from production)

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**

None.

## Microbiological criteria

(Based on EC 2073/2005)

Salmonella spp. Listeria monocytogenes\* Expiry date (cfu/g) not detected in 25g

≤ 100

\* only for Ready-To-Eat products

\* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

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## **Product specification 63211060**

#### **Nutritional values**

	per 100	gram
Energy	135.0	kcal
Energy	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

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).

#### 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

4°C		<b>≈</b>
Store in the	Wash hands, cutting board	Eat the meat
refrigerator at	and knife thoroughly after	thoroughly
maximum 4°C	contact with raw meat	cooked

### 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.

#### <u>General</u>

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

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**Packaging**