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

# **Product specification 63211420**

BEEF ( ) LAMB ( ) GAME ( ) POULTRY ( ) SEAFOOD ( ) VEGETARIAN

**Version** 

: 20250404 Version number

Contact : QA@luitenfood.com

**Article information** 

Article number : 63211420

Article name : Duck breast fillet canard, FR Sales unit : ca. 350gr 10kg bulk packed

: Fresh Condition

Shelf life : 7 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

None.

# **Photo**



### Country of origin

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

### Ingredient declaration

Duck meat

### **Metal detection**

None.

### Microbiological criteria

(Based on EC 2073/2005)

Expiry date (cfu/g) Salmonella spp. not detected in 25g ≤ 100

Listeria monocytogenes\*

\* only for Ready-To-Eat products

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

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### **Nutritional values**

	per 100	gram
Energy	186.0	kcal
Energy	776.0	kJ
Fat	12.0	g
of which saturates	3.7	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	19.0	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.

# **Product specification 63211420**

Packaging
Outer box weight (g)
Outer box (name + material) : 156.70 g : Box carton