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

Product specification 63211665

🕮 BEEF 😭 LAMB 🌋 GAME 😭 POULTRY 🚗 SEAFOOD 🍘 VEGETARIAN

Version

Version number : 20250404

Contact : QA@luitenfood.com

Article information

Article number : 63211665

Article name : Duck leg canard vac, FR

Sales unit : 8x2pc vac Condition : Fresh

Shelf life : 12 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

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

Listeria monocytogenes*

* only for Ready-To-Eat products

(Based on EC 2073/2005)

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Nutritional values

	per 100	gram
Energy	190.0	kcal
Energy	792.0	kJ
Fat	13.0	g
of which saturates	3.9	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	18.0	g
Salt	0.2	g

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

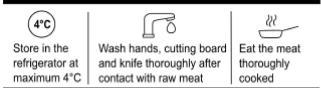
Legal allergens

Celery and products thereof not pre Mustard and products thereof not pre Sesame seeds and products thereof not pre Sulphur dioxide and sulphites >10 ppm not pre	not present not present not present not present not present not present	Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof
Sulphur dioxide and sulphites >10 ppm not pre	not present not present not present	Celery and products thereof Mustard and products thereof
·		Sulphur dioxide and sulphites >10 Lupin and products thereof

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: Plastic bagPrimary packaging (name + material): Plastic bagPrimary packaging weight (g): 8.00 gOuter box weight (g): 156.70 gOuter box (name + material): Box carton