# LUITEN FOOD

🐒 BEEF 🕝 LAMB 🌘 GAME 😭 POULTRY 🚗 SEAFOOD 🍘 VEGETARIAN





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# **Product specification 63211667**

**Version** 

Version number : 1.0 Created on : 12-06-2023

Contact : QA@luitenfood.com Modified on : -

**Article information** 

Article number: 63211667

Article name : Duck leg canard vac, FR

8x2pc vac

Condition : Fresh

Claim(s)

None.

**Photo** 

No image available.

# **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.

## Shelf life

From production 12 days (see product for expiry date).

#### 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.

# Organoleptic standards

Taste: characteristic for product
Smell: characteristic for product
Smell: 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.

Due to an uncontrolled feeding pattern of game meat or wild caught fish,

no guarantees can be given that these products are free from GMO's.

#### 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) 1881/2006, (EC) 2074/2005, (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	192.0 kcal
Energy kJ	799.0 kJ
Fat	13.0 gr
of which saturates	3.9 gr
Carbohydrates	0.0 gr
of which sugars	0.0 gr
Protein	18.0 gr
Salt	0.2 gr
Sodium	76.0 mg

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

## 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

### **Legislation**

This product meets the requirements of the European Food Law.

#### **General**

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

<sup>\*</sup>of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk