



Klaverblad 11  
2266 JK Stompwijk  
The Netherlands  
<https://luitenfood.com>  
Tel: +31 71 580 80 20  
C.o.C. no.: 27052765

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## Product specification 63215422

### Version

Version number : 1.0  
Contact : QA@luitenfood.com

Created on : 11-11-2022  
Modified on : -

### Article information

Article number : 63215422  
Article name : Duck leg canard fatted, FR  
ca 325gr 15x1pc 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 20 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  
Colour : 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/g) |                                  |
|---------------------------------|---------------------|----------------------------------|
| <i>Salmonella</i> spp.          | not detected in 25g |                                  |
| <i>Listeria monocytogenes</i> * | ≤ 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             | 257.0 kcal   |
| Energy kJ          | 1068.0 kJ    |
| Fat                | 20.6 gr      |
| of which saturates | 6.3 gr       |
| Carbohydrates      | 0.7 gr       |
| of which sugars    | 0.2 gr       |
| Protein            | 17.2 gr      |
| Salt               | 0.2 gr       |
| Sodium             | 72.0 mg      |

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).

## **Allergen list**

### Legal allergens

|                                      |             |
|--------------------------------------|-------------|
| 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    |
| 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.