LUITEN FOOD







Klaverblad 11 2266 JK Leidschendam The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765 IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 63220230

Version

Version number: 1.5Created on: 24-12-2015Contact: QA@luitenfood.comModified on: 09-08-2023

Article information

Article number: 63220230

Article name : Magret de canard 350-400gr, FR

10x1pc 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 13 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
Structure: characteristic for product

Metal detection

| <u>Fe</u> | non-Fe | <u>StS</u> |
|-----------|--------|------------|
| 3.0 mm | 3.0 mm | 3.5 mm |

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 | 330.0 | | |
| Energy kJ | 1368.0 | kJ | |
| Fat | 28.7 | gr | |
| of which saturates | 9.8 | gr | |
| Carbohydrates | 1.3 | gr | |
| of which sugars | 0.3 | gr | |
| Protein | 16.7 | gr | |
| Salt | 0.1 | gr | |
| Sodium | 52.0 | mg | |

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

<u>Allergen list</u>

| <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.

^{*}of organic origin - ^a Beter Leven keurmerk - BL = Beter Leven keurmerk