LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD ( 🖗 VEGETARIAN



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# Product specification 63310085

### <u>Version</u>

| Version number | : 20240412          |
|----------------|---------------------|
| Contact        | : QA@luitenfood.com |
|                |                     |

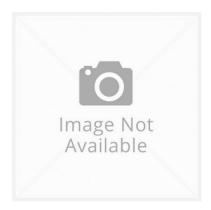
## Article information

| Article number | : 63310085                 |
|----------------|----------------------------|
| Article name   | : Duck leg lean confit, FR |
| Sales unit     | : ca 280gr 4/5st p/pot     |
| Condition      | : Fresh                    |
|                |                            |

## Claim(s)

None.

## <u>Photo</u>



### Country of origin

Origin: France

### Ingredient declaration

Duck meat, duck fat, salt

### 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.

### 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.

#### <u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

#### Microbiological criteria

|                         | Expiry date (cfu/g) |                                  |
|-------------------------|---------------------|----------------------------------|
| Salmonella spp.         | absent in 25gr      |                                  |
| 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) 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.

#### Nutritional values

|  | per 100 gram   |
|--|--|
| Energy<br>Energy kJ<br>Fat<br>of which saturates<br>Carbohydrates<br>of which sugars | 260.0 kcal<br>1084.0 kJ<br>18.0 g<br>5.8 g<br>0.5 g<br>0.4 g |
|  | 5  |
| Protein<br>Salt  | 26.0 g<br>1.2 g  |
| Sodium   | 480.0 mg   |

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

#### <u>Allergen list</u>

| 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 | not present |
| Lupine  | not present |
| Molluscs                                      | not present |
|   |             |

#### **Legislation**

This product meets the requirements of the European Food Law.

### <u>General</u>

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

**Packaging**