

**Product specification 63310415**
**Version**

Version number : 20250429  
 Contact : QA@luitenfood.com

**Article information**

Article number : 63310415  
 Article name : Duck rillette 220g, FR  
 Sales unit : 8pc  
 Condition : Fresh  
 Shelf life : 80 days (taken from production)  
 Storage temperature : 4 °C  
 Class : -

**Claim(s)**

None.

**Photo**

**Country of origin**

Produced in France. For specific origin information, please see label.

**Ingredient declaration**

55,0% Duck meat, duck fat, salt, pepper

**Metal detection**

Metal detection has been conducted.

**Microbiological criteria**

	<u>Expiry date (cfu/g)</u>
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i>	≤ 100

(Based on EC 2073/2005)

**Nutritional values**

per 100 gram

Energy	355.0 kcal
Energy	1470.0 kJ
Fat	32.0 g
of which saturates	8.7 g
Carbohydrates	0.5 g
of which sugars	0.5 g
Protein	16.0 g
Salt	1.3 g

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




**Legal allergens**

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

**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**

 4°C		
Store in the refrigerator at maximum 4°C	Wash hands, cutting board and knife thoroughly after contact with raw meat	Eat the meat thoroughly cooked

**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.

**Legislation**

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.

**Packaging**