

🔊 BEEF 😱 LAMB 🎘 GAME 🥁 POULTRY 🚗 SEAFOOD (🖗) VEGETARIAN



AUSTRALIA | **EUROPE | UK |** CHINA | USA | JAPAN

: 13-05-2023

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Created on

Modified on



Klaverblad 11IFS COI2266 JK LeidschendamSKAL 02The NetherlandsNL-BIO-https://luitenfood.comSGS-BL-Tel: +31 71 580 80 20MSC-C-5C.o.C. no.: 27052765ASC-C-0

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 63310470

Version

Version number : 1.1 Contact : QA@luitenfood.com

Article information

| Article number | : 633104/0 |
|----------------|------------------------------------|
| Article name | : Duck liver mousse canard 1kg, BE |
| | 3pc p/crt |
| Condition | : Frozen |

<u>Claim(s)</u>

None.

<u>Photo</u>

No image available.

Country of origin

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

Ingredient declaration

pork fat, 20,0% duck liver, cream (**milk**), chicken liver, 8,0% pork, duck fat, salt, alcohol, pea starch, thickener (E412), tomatoes, antioxidant (E301, E326), rice flour, preservative (E250, E261)

Method of preparation

Ready to eat.

Shelf life

From production 365 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 productColour: characteristic for productSmell : characteristic for productStructure: characteristic for product

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 4.0 mm | 4.5 mm | 6.5 mm |

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. 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 |
| Listeria monocytogenes | ≤ 100 |

(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 1 | 00 gram |
|--------------------|--------|---------|
| Energy | 405.0 | kcal |
| Energy kJ | 1670.0 | kJ |
| Fat | 40.2 | gr |
| of which saturates | 16.9 | gr |
| Carbohydrates | 2.1 | |
| of which sugars | 1.2 | |
| Protein | 8.6 | |
| Salt | 1.6 | gr |
| Sodium | 640.0 | mg |

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

Allergen list

| Legal allergens | | |
|--------------------------------------|----------|-------------|
| Gluten | | not present |
| Crustaceans | | not present |
| Egg | | not present |
| Fish | | not present |
| Peanuts | | not present |
| Soy | | not present |
| Milk | | 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.

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