

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



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

# Product specification 64110025

# **Version**

Version number	: 1.3
Contact	: QA@luitenfood.com

#### Article information

Article number	: 64110025
Article name	: Goose whole 4.0kg, PL
	ca 4.0kg 4x1pc vac
Condition	: Frozen

<u>Claim(s)</u>

None.

# <u>Photo</u>



#### Country of origin

Born in	: Poland
Reared in	: Poland
Slaughtered in	: Poland

## Ingredient declaration

Goose 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.

Created on

Modified on

## Shelf life

From production 730 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

Metal detection has been conducted.

#### **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)	
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	371.0 kcal	
Energy kJ	1550.0 kJ	
Fat	33.6 gr	
of which saturates	0.9 gr	
Carbohydrates	0.0 gr	
of which sugars	0.0 gr	
Protein	15.9 gr	
Salt	0.2 gr	
Sodium	73.0 mg	

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 174470 / NDB no. 05146).

## <u>Allergen list</u>

Legal	allergens		
Gluter	1		not present
Crusta	aceans		not present
Egg			not present
Fish			not present
Peanu	ts		not present
Soy			not present
Milk			not present
Nuts			not present
Celery	,		not present
Musta	rd		not present
Sesam	ne		not present
Sulfur	dioxide & sulfites (E220-228)	< 10 ppm	not present
Lupine	2		not present
Mollus	SCS		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 Beter Leven keurmerk - BL = Beter Leven keurmerk