LUITEN FOOD

🌊 BEEF 🍙 LAMB 🈰 GAME 🎧 POULTRY 🚗 SEAFOOD 🇭 VEGETARIAN



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 C.o.C. no.: 27052765
 ASC-C-00083

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

Product specification 64310435

<u>Version</u>

Version number	: 20250308
Contact	: QA@luitenfood.com

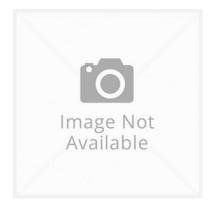
Article information

Article number	:	64310435
Article name	:	Goose rillette 1kg, FR
Sales unit	:	4рс
Condition	:	Fresh
Shelf life	:	80 days (taken from production)
Storage temperature	: :	4 °C
Class	:	-
Sales unit Condition Shelf life Storage temperature	: : :	4pc Fresh 80 days (taken from production

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

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

Ingredient declaration

83,0% Goose meat, goose fat, pork, salt, pepper

Metal detection

Fe	non-Fe	StS
2.0 mm	2.5 mm	5.0 mm

Microbiological criteria

	Expiry date (cfu/q)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	391.0 kcal
Energy	1616.0 kJ
Fat	37.0 g
of which saturates	13.0 g
Carbohydrates	0.5 g
of which sugars	0.5 g
Protein	14.0 g
Salt	1.0 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)		32
Store in the	Wash hands, cutting board	Eat the meat
refrigerator at	and knife thoroughly after	thoroughly
maximum 4°C	contact with raw meat	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.

<u>General</u>

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging