

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827

C.o.C. no.: 27052765

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

Product specification 64310445

<u>Version</u>

Version number : 20250326

Contact : QA@luitenfood.com

Article information

Article number : 64310445

Article name : Goose rillette 2kg, FR

Sales unit : 2pc Condition : Fresh

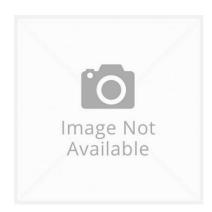
Shelf life : 80 days (taken from production)

Storage temperature : 4 °C Class : -

Claim(s)

None.

Photo



Country of origin

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

Ingredient declaration

83,0% Goose meat, goose fat, pork, salt, pepper, preservative (E250)

Metal detection

Fe	non-Fe	StS
2.0 mm	2.5 mm	5.0 mm

Microbiological criteria

Salmonella spp. Expiry date (cfu/g) not detected in 25g

Listeria monocytogenes ≤ 100

(Based on EC 2073/2005)

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



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.

<u>Legislation</u>

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.

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Packaging