

Product specification 65210310

Version

Version number : 20250407
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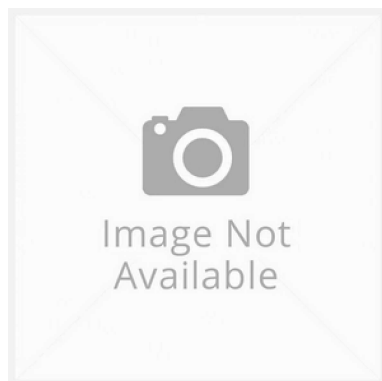
Article information

Article number : 65210310
Article name : Pigeon farmed legs bone in, FR
Sales unit : ca. 30gr 8x20pc vac
Condition : Fresh
Shelf life : 12 days (taken from production)
Storage temperature : 4 °C
Class : -

Claim(s)

None.

Photo



Country of origin

Born in : France
Reared in : France
Slaughtered in : France

Ingredient declaration

Pigeon meat

Metal detection

None.

Microbiological criteria

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

* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

per 100 gram

Energy	230.0 kcal
Energy	955.0 kJ
Fat	17.0 g
of which saturates	4.7 g
Carbohydrates	0.7 g
of which sugars	0.4 g
Protein	19.0 g
Salt	0.2 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