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IFS COID No. 55323 NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

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Product specification 66110620

Version

Version number : 20250305

Contact : QA@luitenfood.com

Article information

Article number 66110620 Article name Quail leg, FR Sales unit 20x10pc vac Condition : Frozen

Shelf life : 730 days (taken from production)

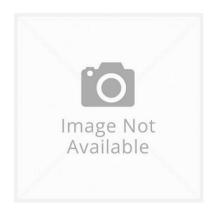
Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

Origin: France

Ingredient declaration

Quail meat

Metal detection

None.

Microbiological criteria

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

(Based on EC 2073/2005)

** only for Ready-To-Eat products

Nutritional values

	per 100 gram
Energy	185.0 kcal
Energy	770.0 kJ
Fat	11.4 g
of which saturates	2.5 g
Carbohydrates	0.3 g
of which sugars	0.2 g
Protein	20.2 g
Salt	0.1 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.

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.

Genera

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

Product specification	66110620
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Packaging