

🔊 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 66210250

### **Version**

| Version number | : 1.2               |
|----------------|---------------------|
| Contact        | : QA@luitenfood.com |

#### Article information

| Article number | : 66210250                        |
|----------------|-----------------------------------|
| Article name   | : Quail breast fillet skin on, FR |
|                | ca. 30gr 12x10pc gasflushed       |
| Condition      | : Fresh                           |

<u>Claim(s)</u>

None.

### <u>Photo</u>



#### Country of origin

| Born in        | : France |
|----------------|----------|
| Reared in      | : France |
| Slaughtered in | : France |

#### **Ingredient declaration**

Quail 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 12 days (see product for expiry date).

#### Storage advice

#### Organoleptic standards

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

#### Metal detection

None.

#### **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 <sup>°</sup>  | * 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 1 | 00 gram |
|--------------------|-------|---------|
| Energy             | 189.0 |         |
| Energy kJ          | 790.0 | kJ      |
| Fat                | 12.0  | gr      |
| of which saturates | 2.4   | gr      |
| Carbohydrates      | 0.4   | gr      |
| of which sugars    | 0.5   | gr      |
| Protein            | 20.0  | gr      |
| Salt               | 0.1   | gr      |
| Sodium             | 48.0  | mg      |

The nutritional value has been determined using calculations (of the supplier).

## <u>Allergen list</u>

|          | not present |
|----------|-------------|
|          | not present |
| < 10 ppm | not present |
|          | not present |
|          | not present |
|          | < 10 ppm    |

## 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.