# <u>LUITEN FOOD</u>

🔊 BEEF 🛜 LAMB 🏋 GAME 😽 POULTRY 🚗 FISH & SEAFOOD





: 28-03-2022

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Created on

Modified on



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Klaverblad 11If2266 JK StompwijkSThe NetherlandsNhttps://luitenfood.comSTel: +31 71 580 80 20MC.o.C. no.: 27052765A

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

## Product specification 66212410

**Version** 

Version number : 1.0 Contact : QA@luitenfood.com

## Article information

Article number	: 66212410
Article name	: Quail breast fillet skin on, ES
	ca 20gr 9x20pc gasflushed
Condition	: Fresh

Claim(s) None.

<u>Photo</u>

No image available.

## <u>Country of origin</u>

Born in	: Spain
Reared in	: Spain
Slaughtered in	: Spain

## 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.

#### Shelf life

From production 12 days (see product for expiry date).

#### Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ C, do not refreeze after product has been thawed.

#### Organoleptic standards

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

#### Metal detection

Fe	non-Fe	StS
3.5 mm	3.5 mm	3.5 mm

#### **Irradiation**

This product has not been irradiated.

### <u>GM0</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

	<u>e (cfu/q)</u>
Salmonella spp. not detect	ed in 25g
<i>Listeria monocytogenes</i> * $\leq 100$	* 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	134.0	kcal
Energy kJ	561.0	kJ
Fat	4.5	gr
of which saturates	1.3	gr
Carbohydrates	0.0	gr
of which sugars	0.0	gr
Protein	21.8	gr
Salt	0.1	gr
Sodium	51.0	mg

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 172419 / NDB no. 5158).

#### <u>Allergen list</u>

Legal allergens		
Gluten		not present
Crustaceans		not present
Egg		not present
Fish		not present
Peanuts		not present
Soy		not present
Milk		not present
Nuts		not present
Celery		not present
Mustard		not present
Sesame		not present
Sulfur dioxide & sulfites (E220-228)	< 10 ppm	not present
Lupine		not present
Molluscs		not present

#### **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.

\*of organic origin -  $a^{a}$  Beter Leven keurmerk - BL = Beter Leven keurmerk