

🐒 BEEF 💽 LAMB 🅎 GAME 🕥 POULTRY 🚗 SEAFOOD (🗭 VEGETARIAN



LIK.

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

Product specification 68210620

<u>Version</u>

Version number : 1.4 : QA@luitenfood.com Contact

Article information

| Article number | : 68210620 |
|----------------|----------------------------------|
| Article name | : Guinea fowl leg saddle off, FR |
| | 6x5pc vac |
| Condition | : Fresh |

Claim(s)

None.

Photo

No image available.

Country of origin

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

Ingredient declaration

Guinea fowl 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

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°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 |
|--------|--------|--------|
| 5.5 mm | 6.0 mm | 7.0 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

| | Expiry date (cfu/q) | |
|-------------------------|---------------------|----------------------------------|
| Salmonella spp. | not detected in 25g | |
| Listeria monocytogenes* | ≤ 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 100 gram | |
|--|---|--|
| Energy Energy kJ Fat of which saturates Carbohydrates of which sugars | 217.0 kcal 905.0 kJ 15.9 gr 4.2 gr 0.1 gr 0.1 gr | |
| Protein Salt | 18.5 gr 0.2 gr | |
| Sodium | 77.2 mg | |
| | | |

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

Allergen list

| 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