LUITEN FOOD

BEEF LAMB GAME POULTRY FISH & SEAFOOD

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Product specification 68211160

Version

Version number : 1.0 Modified on : 11-09-2018
Contact : QA@luitenfood.com Created on : 11-09-2018

Article information

Article number: 68211160

Article name : Guinea fowl excellence, FR

with giblets 5pc p/crt

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.

Shelf life

From production 7 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
Smell: characteristic for product
Smell: characteristic for product
Structure: characteristic for product

Metal detection

None

Irradiation

This product has not been irradiated.

GMO

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

| Salmonella spp. | Expiry date (cfu/g) absent in 25gr | |
|-------------------------|---------------------------------------|----------------------------------|
| 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 | RI % |
|--------------|---|
| 110.0 kcal | 5.5 |
| 460.5 kJ | N/A |
| 2.5 gr | 3.5 |
| 0.6 gr | 3.2 |
| 0.0 gr | 0.0 |
| 0.0 gr | 0.0 |
| 20.6 gr | 41.3 |
| 0.2 gr | N/A |
| 69.0 mg | 2.9 |
| | 460.5 kJ 2.5 gr 0.6 gr 0.0 gr 0.0 gr 20.6 gr 0.2 gr |

The nutritional values are based on data of the 'National Nutrient database for Standard Reference – Release 28' published by the USDA (no 05152).

Allergen list

| <u>Legal allergens</u> | | |
|--------------------------------------|----------|-------------|
| 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.

General

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.