

Product specification 68211432
Version

Version number : 20250416
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Article information

Article number : 68211432
 Article name : Guinea fowl breast fillet supreme 180-220gr, FR
 Sales unit : 16x2pc vac
 Condition : Fresh
 Shelf life : 12 days (taken from production)
 Storage temperature : 4 °C
 Class : A

Claim(s)

None.

Photo

Country of origin

Born in : France
 Reared in : France
 Slaughtered in : France

Ingredient declaration

Guinea fowl meat

Metal detection

Fe	non-Fe	StS
3.0 mm	3.0 mm	5.0 mm

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	absent in 25gr
<i>Listeria monocytogenes</i> *	≤ 100

* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

per 100 gram

Energy	103.0 kcal
Energy	438.0 kJ
Fat	0.8 g
of which saturates	0.2 g
Carbohydrates	0.1 g
of which sugars	0.1 g
Protein	23.9 g
Salt	0.1 g

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

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	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.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE

 4°C		
Store in the refrigerator at maximum 4°C	Wash hands, cutting board and knife thoroughly after contact with raw meat	Eat the meat thoroughly cooked

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.

Legislation

This product meets the requirements of the European Food Law.

General

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

Packaging