

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827 C.o.C. no.: 27052765 ASC-C-00083

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

Product specification 80340150

<u>Version</u>

Version number : 20250612

Contact : QA@luitenfood.com

Article information

Article number : 80340150

Article name : Smoked chicken breast fillet skin off single, NL

Sales unit : 10x ca 1.0k Condition : Frozen

Shelf life : 360 days (taken from production)

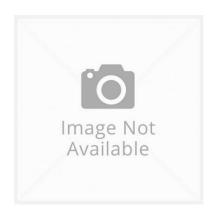
Storage temperature : -18 °C

Class : -

Claim(s)

Organic

<u>Photo</u>



Country of origin

Produced in The Netherlands

Ingredient declaration

chicken fillet*, acidity regulator (E325, E270), salt, sugar, bruschettamix (glucose syrup), cane sugar, stuffing (naturel flavours), potato starch, antioxidant (E300, E331), preservative (E250, E267), natural smoke

Metal detection

<u>Fe</u>	non-Fe	StS
3.5 mm	4.0 mm	5.5 mm

Microbiological criteria

Salmonella spp. Expiry date (cfu/g) not detected in 25g

Listeria monocytogenes** ≤ 100 ** only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	114.0 kcal
Energy	477.0 kJ
Fat	1.8 g
of which saturates	0.5 g
Carbohydrates	2.4 g
of which sugars	0.4 g
Protein	22.3 g
Salt	1.6 g

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

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sesame seeds and products thereof	not present not present
Mustard 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.

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.

<u>Legislation</u>

This product meets the requirements of the European Food Law.

Genera

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

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Packaging