

Product specification 80340162
Version

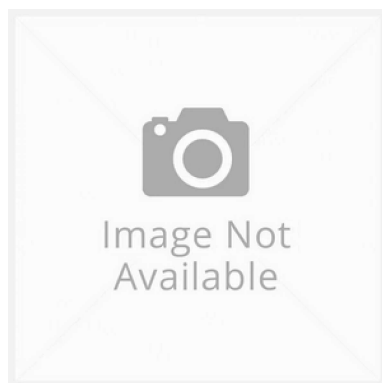
Version number : 20260429
 Contact : QA@luitenfood.com

Article information

Article number : 80340162
 Article name : Smoked bio chicken fillet strips, NL
 Sales unit : 12x125gr on tray
 Condition : Fresh
 Shelf life : 14 days (taken from production)
 Storage temperature : 2 °C
 Class : -

Claim(s)

Organic

Photo

Country of origin

Produced in the Netherlands

Ingredient declaration

90% chicken meat*, water, sunflower oil*, acidity regulator (E325, E330), salt, dextrose, antioxidant (E301), potato starch*, bouillon powder (dextrose*, yeast extract*, leek powder*, turmeric*, onion powder*, thyme*, white pepper*, clove*, bay leaf*, nutmeg*), stabiliser (guar gum*), natural aroma (onion), preservative (E250, E267*), natural smoke

Metal detection

Metal detection has been conducted.

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i> **	≤ 100

** only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

per 100 gram

Energy	125.0 kcal
Energy	515.0 kJ
Fat	4.1 g
of which saturates	0.7 g
Carbohydrates	1.4 g
of which sugars	0.1 g
Protein	20.7 g
Salt	1.6 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

		
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