LUITEN FOOD

🌊 BEEF 💮 LAMB 🎘 GAME 🎧 POULTRY 🚗 SEAFOOD (P VEGETARIAN



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# Product specification 80340285

### <u>Version</u>

Version number	: 20250424
Contact	: QA@luitenfood.com

### Article information

Article number	:	80340285
Article name	:	Smoked chicken, FR
Sales unit	:	ca. 1.2kg x4pc on tray
Condition	:	Fresh
Shelf life	:	20 days (taken from production)
Storage temperature	: :	4 °C
Class	:	-

# <u>Claim(s)</u>

None.

## <u>Photo</u>



## Country of origin

Produced in France. For specific origin information, please see label.

## Ingredient declaration

89,0% chicken meat, water, salt, glucose syrup, dextrose, pea protein, aroma, emulsifier (E451), preservative (E250), thickener (E407)

## Metal detection

None.

## Microbiological criteria

Salmonella spp.
Listeria monocytogenes*

Expiry date (cfu/g) not detected in 25g  $\leq 100$ 

\* only for Ready-To-Eat products

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	155.0 kcal
Energy	651.0 kJ
Fat	7.4 g
of which saturates	2.0 g
Carbohydrates	0.6 g
of which sugars	0.5 g
Protein	22.0 g
Salt	1.1 g

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

#### Legal allergens

#### 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)		32
Store in the	Wash hands, cutting board	Eat the meat
refrigerator at	and knife thoroughly after	thoroughly
maximum 4°C	contact with raw meat	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.

### <u>General</u>

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

**Packaging**