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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 80360309

<u>Version</u>

Version number : 20250517

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Article information

Article number 80360309

Article name Chicken grill sausage natural, NL

Sales unit 55x200gr in cbl17

Condition : Fresh

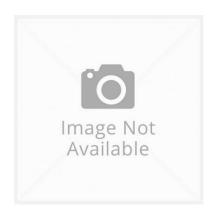
Shelf life : 45 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

Halal

Photo



Country of origin

Produced in The Netherlands

Ingredient declaration

chicken meat, water, potato starch, kruiden & specerijen (coriander seed), sweet pepper powder, salt, stabiliser (E450i), flavour enhancer (E621), antioxidant (E300), yeast extract, dextrose, preservative (E250), acidity regulator (E261), colouring agent (E162, E163)

Metal detection

None.

Microbiological criteria

Salmonella spp.**

Expiry date (cfu/g)

not detected in 25g ** only for peeled eggs

(Based on EC 2073/2005)

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Nutritional values

	per 100	gram
Energy	223.0	kcal
Energy	926.0	kJ
Fat	18.0	g
of which saturates	6.4	g
Carbohydrates	0.9	g
of which sugars	0.0	g
Protein	14.0	g
Salt	2.8	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)	not present not present not present not present not present not present
Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm Lupin and products thereof Molluscs and products thereof	not present not present not present not present not present 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



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.

General

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

Packaging