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

NL 5939 EU

## **Product specification 85210005**

<u>Version</u>

: 20250429 Version number

: QA@luitenfood.com Contact

**Article information** 

Article number 85210005

Article name Pasta penne chicken, NL

Sales unit 3x400gr Condition : Fresh

Shelf life : 18 days (taken from production)

Storage temperature: 4 °C Class

## Claim(s)

None.

# **Photo**



## Country of origin

Produced in The Netherlands

## Ingredient declaration

76,0% cooked pasta (water, **durum wheat**), 14,0% Green pesto (basil, sunflower oil, olive oil, cheese: MILK, salt, starter, rennet), preservative (E202, E270), pumpkin seeds, sunflower seeds, pine nuts, salt, garlic powder, sugar, spices, 10,0% Marinated chicken (chicken, basil, garlic, salt, tapioca, D-xylose, dextrose, stabilisator E331, stabilisator E500), acidity regulator (E270, E300)

### **Metal detection**

Fe	non-Fe	StS
2.5 mm	3.0 mm	4.0 mm

#### Microbiological criteria

Expiry date (cfu/g)

Salmonella spp.\*\* not detected in 25g \*\* only for peeled eggs

(Based on EC 2073/2005)

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#### **Nutritional values**

	per 100	gram
Energy	190.0	kcal
Energy	795.0	kJ
Fat	7.3	g
of which saturates	1.3	g
Carbohydrates	22.8	g
of which sugars	0.8	g
Protein	8.1	g
Salt	1.0	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 Culphyn dispide and publishes and products thereof	not present
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#### 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		<b>≥</b> ≥
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.

## <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.

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**Packaging**