LUITEN FOOD

🌊 BEEF 🍙 LAMB 麗 GAME 🎧 POULTRY 🚗 SEAFOOD (🇭) VEGETARIAN



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 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 85210112

Version

Version number	: 20250411
Contact	: QA@luitenfood.com

Article information

:	85210112
:	Chicken curry, BE
:	12x200gr
:	Fresh
:	40 days (taken from production)
:	4 °C
:	-
	::

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Origin: Belgium

Ingredient declaration

stabiliser (E410), colouring agent (E100), emulsifier (E412, E415), preservative (E270, E211, E202, E260), antioxidant (E330), salt, egg yolk (ei), sugar, spices (mustard), mustard, turmeric, modified corn starch, rapeseed oil, dextrose, apple sauce, vinegar, water, chicken meat, **Eggs**

Metal detection

Fe	non-Fe	StS
2,5 mm	2,5 mm	2,5 mm

Microbiological criteria

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

(Based on EC 2073/2005)

** only for Ready-To-Eat products

Nutritional values

	per 100 gram
Energy	316.0 kcal
Energy	1305.0 kJ
Fat	28.6 g
of which saturates	2.6 g
Carbohydrates	4.5 g
of which sugars	1.7 g
Protein	10.1 g
Salt	1.1 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

(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