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SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

Product specification 86110320

Version

Version number : 20241209

Contact : QA@luitenfood.com

Article information

Article number : 86110320

Article name : Vegetarian chickenless dippers, NL

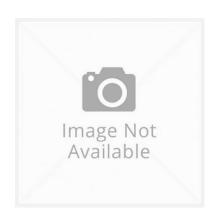
Sales unit : 3x3.33kg bag

Condition : Frozen

Claim(s)

Suitable for vegetarians

<u>Photo</u>



Country of origin

Produced in the Netherlands. For specific origin information, please see label.

Ingredient declaration

water, wheat flour (wheat),

10,0% vegetable protein (soy protein isolate, soy, wheat, pea) (soy protein isolate, soy, wheat), vegetable oils (corn, sunflower, coconut in varying proportions), starch (potato, wheat) (wheat), natural aroma (gluten), spices, thickener (E461), wheat fibres, rice (wheat), vinegar, breadcrumbs (wheat) (wheat), salt, buffered vinegar powder (preservative ingredient), modified wheat starch (wheat starch), emulsifier (E322), herbs, colouring agent (E160c), acidity regulator (E330), mineral (iron), vitamin B12

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.

Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label.

Frozen: store at -18°C, do not refreeze after product has been thawed.

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Organoleptic standards

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

Metal detection

None.

Irradiation

This product has not been irradiated.

GMO

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

	Expiry date (cfu/q)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	< 100

(Based on EC 2073/2005)

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.

Nutritional values

	per 100 gram
Energy	224.0 kcal
Energy	939.0 kJ
Fat	9.2 g
of which saturates	1.8 g
Carbohydrates	21.7 g
of which sugars	0.7 g
Protein	11.3 g
Salt	0.9 g
Sodium	380.0 mg

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

Legal allergens

Cereals containing gluten and products thereof	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	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

<u>Legislation</u>

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

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Packaging: Plastic bagPrimary packaging (name + material): Plastic bagPrimary packaging weight (g): 40.00 gOuter box weight (g): 441.00 gOuter box (name + material): Box carton