

LUITEN FOOD

BEEF

LAMB

GAME

POULTRY

FISH & SEAFOOD

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IFS COID No. 55323
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307

NL
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EG

Product specification 55225555

Version

Version number : 1.1
Contact : QA@luitenfood.com

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Article information

Article number : 55225555
Article name : Turkey drumstick on tray certifiée, FR
ca 275g 5x4pc atmos
Condition : Fresh

Claim(s)

None.

Photo

No image available.

Country of origin

Born in : France
Reared in : France
Slaughtered in : France

Ingredient declaration

Turkey

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.

Shelf life

From production 11 days (see product for expiry date).

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.

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.

Due to an uncontrolled feeding pattern of game meat or wild caught fish, no guarantees can be given that these products are free from GMO's.

Microbiological criteria

| | Expiry date (cfu/g) | |
|---------------------------------|---------------------|----------------------------------|
| <i>Salmonella</i> spp. | absent in 25gr | |
| <i>Listeria monocytogenes</i> * | ≤ 100 | * only for Ready-To-Eat products |

(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) 1881/2006, (EC) 2074/2005, (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 | RI % |
|---------------|--------------|------|
| Energy | 109.0 kcal | 5.5 |
| Energy kJ | 454.0 kJ | N/A |
| Fat | 1.5 gr | 2.1 |
| Saturated fat | 0.3 gr | 1.5 |
| Carbohydrate | 0.1 gr | 0.0 |
| Sugars | 0.1 gr | 0.1 |
| Protein | 23.7 gr | 47.4 |
| Salt | 0.3 gr | N/A |
| Sodium | 113.0 mg | 4.7 |

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

Allergen list

Legal allergens

| | | |
|--------------------------------------|----------|-------------|
| Gluten | | not present |
| Crustaceans | | not present |
| Egg | | not present |
| Fish | | not present |
| Peanuts | | not present |
| Soy | | not present |
| Milk | | not present |
| Nuts | | not present |
| Celery | | not present |
| Mustard | | not present |
| Sesame | | not present |
| Sulfur dioxide & sulfites (E220-228) | < 10 ppm | not present |
| Lupine | | not present |
| Molluscs | | not present |

Legislation

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.