# LUITEN FOOD

# BEEF LAMB GAME POULTRY FISH & SEAFOOD

Modified on

Created on

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: 17-07-2018

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IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083



## Product specification 55230644

### <u>Version</u>

Version number	: 1.0
Contact	: QA@luitenfood.com

## Article information

Autiala wawaa	
Article name : Turkey thigh meat female hala	, PL
15kg p/carton	
Condition : Fresh	

<u>Claim(s)</u>

None.

#### <u>Photo</u>

No image available.

#### Country of origin

Born in	: Poland
Reared in	: Poland
Slaughtered in	: Poland

#### **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.

#### <u>Shelf life</u>

From production 10 days (see product for expiry date).

#### Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ C, do not refreeze after product has been thawed.

#### Organoleptic standards

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

#### Metal detection

Fe	non-Fe	StS
5.5 mm	5.5 mm	8.0 mm

#### **Irradiation**

This product has not been irradiated.

#### <u>GM0</u>

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

**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.

#### 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	124.0 kcal	6.2
Energy kJ	518.0 kJ	N/A
Fat	5.1 gr	7.3
Saturated fat	1.7 gr	8.5
Carbohydrate	0.0 gr	0.0
Sugars	0.0 gr	0.0
Protein	19.0 gr	38.0
Salt	0.2 gr	N/A
Sodium	80.0 mg	3.3

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

#### <u>Allergen list</u>

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.