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Product specification 55310015

Version

Version number : 1.2
Contact : QA@luitenfood.com

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Article information

Article number : 55310015
Article name : Turkey sausage naturel gasflushed, FR
50gr 2x50pc
Condition : Fresh

Claim(s)

None.

Photo

No image available.

Country of origin

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

Ingredient declaration

75,0% Turkey, chicken skin, water, preservative (E326, E262), fibres,
Salt and Sea minerals (Potassium, sodium, calcium), glucose syrup, natural aroma, spices, Beetroot,
Plant peel: water, gelling agent (E404)

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 9 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

Fe	non-Fe	StS
5 mm	5 mm	6,5 mm

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.	not detected in 25g	
<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
Energy	165.0 kcal
Energy kJ	690.0 kJ
Fat	9.3 gr
of which saturates	2.4 gr
Carbohydrates	2.4 gr
of which sugars	0.4 gr
Protein	17.0 gr
Salt	1.3 gr
Sodium	520.0 mg

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

Allergen list

Legal allergens

Gluten		present
Crustaceans		not present
Egg		might be present
Fish		not present
Peanuts		not present
Soy		not present
Milk		might be 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.