



Klaverblad 11
2266 JK LEIDSCHENDAM
The Netherlands
<https://luitenfood.com>
Tel: +31 71 580 80 20
C.o.C. no.: 27052765

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

NL
5939
EU

Product specification 56120042

Version

Version number : 20260114
Contact : QA@luitenfood.com

Article information

Article number : 56120042
Article name : Chicken 1.2kg, UA
Sales unit : 10x1pc poly
Condition : Frozen
Shelf life : 365 days (taken from production)
Storage temperature : -18 °C
Class : A

Claim(s)

None.

Photo



Country of origin

Born in : Ukraine
Reared in : Ukraine
Slaughtered in : Ukraine

Ingredient declaration

chicken meat

Metal detection

None.

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)

Nutritional values

per 100 gram

Energy	109.0	kcal
Energy	463.0	kJ
Fat	1.8	g
of which saturates	0.6	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	23.3	g
Salt	0.1	g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.0' published by the RIVM (no 108).

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.

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.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging