

# LUITEN FOOD

BEEF

LAMB

GAME

POULTRY

FISH & SEAFOOD

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IFS COID No. 55323  
SKAL 025143  
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NL  
5939  
EG

**Product specification 58110316**

## **Version**

Version number : 1.0  
Contact : QA@luitenfood.com

Modified on : 05-06-2018  
Created on : 05-06-2018

## **Article information**

Article number : 58110316  
Article name : Free range chicken breast fillet N&R\*\*, FR  
170g 9x2pc on tray fix  
Condition : Frozen

## **Claims**

Halal : -  
Kosher : -  
Organic : -  
Beter Leven : 2 Sterren

## **Photo**

No image available.

## **Country of origin**

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

## **Ingredient declaration**

Chicken meat

## **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 730 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**

This product is free from genetically modified materials; in accordance with current European legislation, ((EC) 1829/2003 & (EC) 1830/2003). In case of game meat no guarantee can be given that the product is free of GMO's according to EU legislation, because of uncontrolled feeding pattern.

## **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:  
(EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (EU) 37/2010 and other applicable legislation.

Conformity of primary packaging material:  
(EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

## **Nutritional values**

	<b>per 100 gram</b>	<b>RI %</b>
Energy	218.0 kcal	10.9
Energy kJ	905.0 kJ	N/A
Fat	16.0 gr	22.9
Saturated fat	4.7 gr	23.5
Carbohydrate	0.0 gr	0.0
Sugars	0.0 gr	0.0
Protein	18.3 gr	36.6
Salt	0.2 gr	N/A
Sodium	74.0 mg	3.1

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2016/5.0' published by the RIVM (no 1634).

## **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**

All products meet requirements of the EU Food Law.

## **General**

Please mention product code, production date and expiry date as mentioned on the package, when corresponding about the product.