# LUITEN FOOD

BEEF LAMB GAME POULTRY FISH & SEAFOOD

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**Product specification 58110630** 

**Version** 

Version number: 1.0Modified on: 25-09-2018Contact: QA@luitenfood.comCreated on: 25-09-2018

**Article information** 

Article number: 58110630

Article name : Free range chicken drumettes N&R \*\*BL, FR

9x500g skinpack

Condition : Frozen

<u>Claims</u>

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 731 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
Structure: characteristic for product

# Metal detection

| Fe     | non-Fe | StS    |
|--------|--------|--------|
| 2.5 mm | 3.0 mm | 4.0 mm |

#### **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 form any physcial 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**

|               | per 100 gram | RI % |
|---------------|--------------|------|
| 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 2017 ANSES-CIQUAL table (Chicken, wing, meat and skin, raw)

# Allergen list

|          | not present |
|----------|-------------|
|          | not present |
| < 10 ppm | not present |
|          | not present |
|          | not present |
|          | < 10 ppm    |

# **Legislation**

All products meet requirements of the EU Food Law.

# <u>General</u>

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