# LUITEN FOOD

Modified on

Created on

## BEEF LAMB GAME POULTRY FISH & SEAFOOD

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

: 30-05-2018

: 30-05-2018

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



## Product specification 58130720

#### Version

Version number	: 1.0
Contact	: QA@luitenfood.com

### Article information

Article number	: 58130720
Article name	: Barn reared chicken drumstick 120-170g *BL, PL
	ca 145g 70pc layerpacked
Condition	: Frozen

#### <u>Claim(s)</u>

BL 1 star

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

No image available.

#### Country of origin

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

#### **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	Colour :	characteristic for product
Smell : characteristic for product	Structure :	characteristic for product

#### Metal detection

Fe	non-Fe	StS
4.0 mm	3.5 mm	4.5 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 10	0 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 Dutch 'NEVO – NEVO-online version 2016/5.0' published by the RIVM (no 2090).

#### Allergen list

	not present
	not present
< 10 ppm	not present
	not present
	not present
	< 10 ppm

#### 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.