

# LUITEN FOOD

BEEF

LAMB

GAME

POULTRY

FISH & SEAFOOD

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307



## Product specification 58310090

### Version

Version number : 1.0  
Contact : QA@luitenfood.com

Modified on : 10-01-2019  
Created on : 10-01-2019

### Article information

Article number : 58310090  
Article name : Roasted half chicken \*BL, PL  
ca 515g 8x1pc vac  
Condition : Fresh

### Claim(s)

BL 1 star

### Photo

No image available.

### Country of origin

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

### Ingredient declaration

### 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 18 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
3.0 mm	3.5 mm	4.0 mm

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## 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

**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 100 gram	RI %
Energy	133.0 kcal	6.7
Energy kJ	558.0 kJ	N/A
Fat	4.5 gr	6.4
Saturated fat	1.2 gr	6.0
Carbohydrate	0.0 gr	0.0
Sugars	0.0 gr	0.0
Protein	23.0 gr	46.0
Salt	1.4 gr	N/A
Sodium	0.0 mg	N/A

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

## 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

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.