

🔊 BEEF 🛜 LAMB 🌊 GAME 😽 POULTRY 🚗 FISH & SEAFOOD



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

Product specification 62110050

<u>Version</u>

Version number : 1.0 Contact : QA@luitenfood.com

Article information

Article number	: 62110050
Article name	: Poussin 500-550g, FR
	ca 525g 10x2pc flowpack
Condition	: Frozen

<u>Claim(s)</u>

None.

<u>Photo</u>

No image available.

Country of origin

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

Ingredient declaration

Poussin

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.

Modified on

Created on

: -

: 08-01-2020

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
7.0 mm	7.0 mm	8.0 mm

Irradiation

This product has not been irradiated.

<u>GMO</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

Salmonella spp.	Expiry date (cfu/g) absent in 25gr	
Listeria monocytogenes*	≤ 100	* only for Ready-To-Eat products

(Based on EC 2073/2005)

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 g
Energy	148.0 kcal
Energy kJ	621.0 kJ
Fat	7.1 gr
of which saturates	2.1 gr
Carbohydrates	0.0 gr
of which sugars	0.0 gr
Protein	21.0 gr
Salt	0.2 gr
Sodium	81.0 mg

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

<u>Allergen list</u>

Gluten not pre Crustaceans not pre	esent esent
•	esent
Egg not pre	acant
Fish not pre	esent
Peanuts not pre	esent
Soy not pre	esent
Milk not pre	esent
Nuts not pre	esent
Celery not pre	esent
Mustard not pre	esent
Sesame not pre	esent
Sulfur dioxide & sulfites (E220-228) < 10 ppm not pre	esent
Lupine not pre	esent
Molluscs not pre	esent

<u>Legislation</u>

This product meets the requirements of the European Food Law.

<u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.