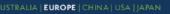


🔊 BEEF 🛜 LAMB 🌊 GAME 🕥 POULTRY 🌧 FISH & SEAFOOD





: 20-12-2016

: 18-02-2020



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Klaverblad 11IFS C2266 JK StompwijkSKALThe NetherlandsNL-Bhttps://luitenfood.comSGS-Tel: +31 71 580 80 20MSC-C.o.C. no.: 27052765ASC-

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

Product specification 62220145

Version

Version number : 1.1 Contact : QA@luitenfood.com

Article information

Article number	: 62220145
Article name Condition	: Coquelet 450-500g atmos, FR : Fresh

<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

coquelet 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.

Created on

Modified on

Shelf life

From production 10 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>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

	Expiry date (cfu/q)
Salmonella spp.	not detected in 25g
<i>Listeria monocytogenes</i> (only for Ready-To-Eat products)	≤ 100

(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	150.0 kcal
Energy kJ	626.0 kJ
Fat	7.4 gr
of which saturates	2.1 gr
Carbohydrates	0.2 gr
of which sugars	0.2 gr
Protein	20.5 gr
Salt	0.2 gr
Sodium	64.0 mg

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

<u>Allergen list</u>

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.

<u>General</u>

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