LUITEN FOOD

BEEF LAMB GAME POULTRY FISH & SEAFOOD

Modified on

Created on

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



307

Product specification 66310820

Version

| Version number | : 1.1 |
|----------------|---------------------|
| Contact | : QA@luitenfood.com |

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Article information

| Article number | : 66310820 | |
|----------------|--------------|-----------------|
| Article name | : Quail eggs | free to fly, ES |
| | 12x12st | |
| Condition | : Fresh | |

<u>Claim(s)</u>

None.

<u>Photo</u>

No image available.

Country of origin

Spain

Ingredient declaration

Quail eggs (egg)

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 30 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

None.

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.* | absent in 25gr |
| * only for peeled eggs | |

(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 gram | RI % |
| Energy | 158.0 kcal | 7.9 |
| Energy kJ | 663.0 kJ | N/A |
| Fat | 11.1 gr | 15.9 |
| Saturated fat | 3.6 gr | 18.0 |
| Carbohydrate | 0.4 gr | 0.1 |
| Sugars | 0.4 gr | 0.4 |
| Protein | 13.1 gr | 26.2 |
| Salt | 0.4 gr | N/A |
| Sodium | 141.0 mg | 5.9 |

The nutritional values are based on data of the 'National Nutrient database for Standard Reference – Release 28' published by the USDA (no 1140).

<u>Allergen list</u>

| Legal allergens | | |
|--------------------------------------|----------|-------------|
| Gluten | | not present |
| Crustaceans | | not present |
| Egg | | 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.