



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

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

## Product specification 68210050

### Version

Version number : 1.1  
Contact : QA@luitenfood.com

Created on : 20-12-2016  
Modified on : 18-08-2021

### Article information

Article number : 68210050  
Article name : Guinea fowl 1,3kg nude, FR  
Condition : Fresh

### Claim(s)

None.

### Photo

No image available.

### Country of origin

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

### Ingredient declaration

Guinea fowl 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 8 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
5.5 mm	6.0 mm	7.0 mm

# Product specification 68210050

## **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**

Version number : 1.1 Created on : 20-12-2016  
Contact : QA@luitenfood.com Modified on : 18-02-2020

## **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**

	<b>per 100 gram</b>
Energy	213.0 kcal
Energy kJ	887.0 kJ
Fat	14.6 gr
of which saturates	4.1 gr
Carbohydrates	0.6 gr
of which sugars	0.6 gr
Protein	19.7 gr
Salt	0.1 gr
Sodium	50.0 mg

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.