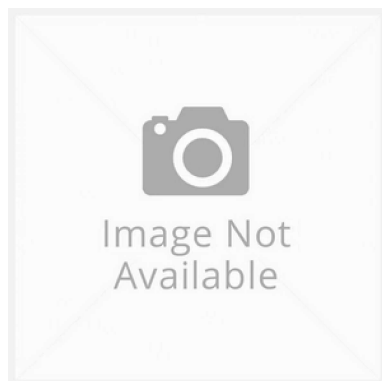


**Product specification 56310280****Version**Version number : 20251126
Contact : QA@luitenfood.com**Article information**Article number : 56310280
Article name : Chickentenderloin Kentucky halal, PL
Sales unit : 8x1kg
Condition : Frozen
Shelf life : 365 days (taken from production)
Storage temperature : -18 °C
Class : -**Claim(s)**

Halal

Photo**Country of origin**

Produced in Poland

Ingredient declaration70,0% chicken meat, **gluten**, spices, salt, flavour enhancer (E621), stabiliser (E451), glucose, whey powder (**lactose**), yeast extract, thickener (E415, E417), maltodextrin, **lactose**, natural aroma, bamboo fibers, 25,0% bread-crumbs (**wheat flour**, potato flour, salt, thickener (E412), acidity regulator (E450), yeast, turmeric, **wheat starch**, flavour enhancer (E621), raising agent (E450, E500), dried garlic, rapeseed oil, spices (**celery**), black pepper, colouring (E160c))**Metal detection**

None.

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i>	≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	222.0 kcal
Energy	932.0 kJ
Fat	10.7 g
of which saturates	1.2 g
Carbohydrates	13.4 g
of which sugars	1.3 g
Protein	17.8 g
Salt	1.4 g

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

Legal allergens

Cereals containing gluten and products thereof	present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	present
Nuts and products thereof	not present
Celery and products thereof	present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

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.

Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (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.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging