

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827 C.o.C. no.: 27052765 ASC-C-00083

IFS COID No. 55323

SKAL 025143
NL-BIO-01
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ASC-C-00083

Product specification 56310470

<u>Version</u>

Version number : 20251201

Contact : QA@luitenfood.com

Article information

Article number : 56310470

Article name : Chicken shaslick Indian *BL,NL

Sales unit : ca 160gr 4x5pc

Condition : Frozen

Shelf life : 365 days (taken from production)

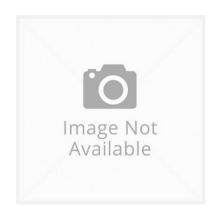
Storage temperature : -18 °C

Class : -

Claim(s)

BL 1 star

Photo



Country of origin

Produced in The Netherlands.

Ingredient declaration

75,0% chicken fillet^a, 9,4% sweet pepper, 7,5% onion, 6,7% marinade (vegetable oil (rapeseed), spices, salt, fully hydrogenated vegetable fat (rapeseed), garlic, onion, spice extract (vegetable oil), dextrose, antioxidant (E307)), water

Metal detection

None.

Microbiological criteria

(Based on EC 2073/2005)

- * meat preparation from poultry
- ** meat preparation other than poultry

Nutritional values

	per 100 gram
Energy	134.0 kcal
Energy	560.0 kJ
Fat	6.0 g
of which saturates	1.1 g
Carbohydrates	1.7 g
of which sugars	1.2 g
Protein	17.8 g
Salt	0.8 g

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

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof	not present not present
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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.

<u>Legislation</u>

This product meets the requirements of the European Food Law.

Genera

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

Product:	specification	56310470
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Packaging