

Product specification 60210275

Version

Version number : 20250322
Contact : QA@luitenfood.com

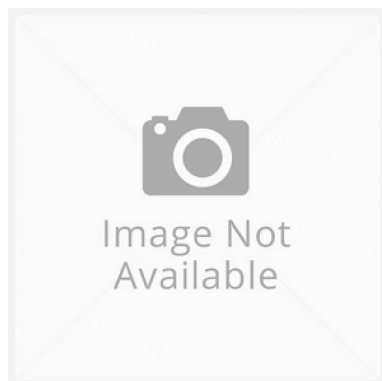
Article information

Article number	: 60210275
Article name	: Bio chicken breast fillet skal25143, IT
Sales unit	: ca. 300gr, 6x6pc vac
Condition	: Fresh
Shelf life	: 18 days (taken from production)
Storage temperature	: 4 °C
Class	: A

Claim(s)

Organic

Photo



Country of origin

Country of Origin:
Born in : Italy
Reared in : Italy
Slaughtered in : Italy

Ingredient declaration

chicken fillet*

Metal detection

None.

Microbiological criteria

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

(Based on EC 2073/2005)

* only for Ready-To-Eat products

Nutritional values

per 100 gram

Energy	109.0	kcal
Energy	463.0	kJ
Fat	1.8	g
of which saturates	0.6	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	23.3	g
Salt	0.1	g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.0' published by the RIVM (no 1634).

Legal allergens

Cereals containing gluten and products thereof	not 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)	not present
Nuts and products thereof	not present
Celery and products thereof	not 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.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE

 Store in the refrigerator at maximum 4°C	 Wash hands, cutting board and knife thoroughly after contact with raw meat	 Eat the meat thoroughly cooked
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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