

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

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

# **Product specification 63130226**

<u>Version</u>

Version number : 20231121

Contact : QA@luitenfood.com

Article information

Article number : 63130226

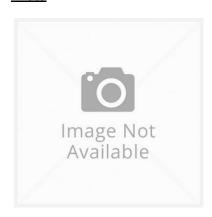
Article name : Magret de canard, HU Sales unit : 300-400gr p/pc vac

Condition : Frozen

Claim(s)

None.

# <u>Photo</u>



## **Country of origin**

Born in : Hungary Reared in : Hungary Slaughtered in : Hungary

## **Ingredient declaration**

Duck 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.

#### 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

# **Product specification 63130226**

#### **Metal detection**

None.

## <u>Irradiati</u>on

This product has not been irradiated.

#### <u>GMO</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.         | not detected in 25g |                                  |
| Listeria monocytogenes* | ≤ 100               | * only for Ready-To-Eat products |
|                         |                     |                                  |
| (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) 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.

#### **Nutritional values**

|                    | per 100 gram            |
|--------------------|-------------------------|
| Energy             | 278.0 kcal<br>1162.2 kJ |
| Energy kJ<br>Fat   | 22.2 g                  |
| of which saturates | 7.3 g                   |
| Carbohydrates      | 0.1 g                   |
| of which sugars    | 0.0 g                   |
| Protein            | 19.4 g                  |
| Salt               | 0.2 g                   |
| Sodium             | 68.0 mg                 |

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

# Allergen list

| <u>Legal allergens</u>                        |             |
|---|-------------|
| 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.

<sup>\*</sup> of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk