



**Nutritional values**

|                    | per 100 gram |
|--------------------|--------------|
| Energy             | 563.0 kcal   |
| Energy             | 2319.0 kJ    |
| Fat                | 59.0 g       |
| of which saturates | 30.6 g       |
| Carbohydrates      | 4.0 g        |
| of which sugars    | 0.0 g        |
| Protein            | 4.0 g        |
| Salt               | 0.1 g        |

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

**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.

**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**