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IFS COID No. 55323 NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 63210310

Version

Version number : 20251126

Contact : QA@luitenfood.com

Article information

Article number : 63210310

Article name : Duck breast fillet canard 300-350gr, FR

Sales unit : ca. 15x1pc vac

Condition : Fresh

Shelf life : 14 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

None.

Photo



Country of origin

Origin: France

Ingredient declaration

duck meat

Metal detection

None.

Microbiological criteria

Expiry date (cfu/q) Salmonella spp. not detected in 25g

≤ 100 Listeria monocytogenes*

(Based on EC 2073/2005)

* only for Ready-To-Eat products

Product specification 63210310

Nutritional values

	per 100 g	per 100 gram	
Energy	193.0	kcal	
Energy	803.0	kJ	
Fat	13.0	g	
of which saturates	4.4	g	
Carbohydrates	0.0	g	
of which sugars	0.0	g	
Protein	19.0	g	
Salt	0.2	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)	not present not present not present not present not present not present
Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm Lupin and products thereof Molluscs and products thereof	not present not present not present not present not present 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



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.

General

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

Product specification	63210310
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Packaging