

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

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

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Product specification 63310917

🐒 BEEF 😭 LAMB 🏋 GAME 😭 POULTRY 🚗 SEAFOOD 🍘 VEGETARIAN

<u>Version</u>

Version number : 20251111

: QA@luitenfood.com Contact

Article information

Article number : 63310917

Article name : Duck roasted half 550-600g, CN

Sales unit : 18x2pc 275-300gr p/pc

Condition : Frozen

Shelf life : 730 days (taken from production)

Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

Origin: China

Ingredient declaration

Duck meat, water, sugar, salt, maltose, cinnamon, clove, fennel, pepper, aniseed

Metal detection

<u>Fe</u>	non-Fe	StS
1.2 mm	2.0 mm	2.0 mm

Microbiological criteria

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

≤ 100 * only for Ready-To-Eat products Listeria monocytogenes*

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	282.0 kcal
Energy	1174.0 kJ
Fat	21.2 g
of which saturates	7.2 g
Carbohydrates	2.0 g
of which sugars	0.8 g
Protein	20.9 g
Salt	1.6 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 Sulphur dioxide and sulphites > 10 ppm	not present not present
Sulphur dioxide and sulphites >10 ppm	
Lupin and products thereof Molluscs 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.

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Packaging