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# **Product specification 64110380**

**Version** 

Version number : 20250912

Contact : QA@luitenfood.com

**Article information** 

Article number : 64110380

Article name : Goose breast bone in, PL Sales unit : ca 750g 18x1pc vac

Condition : Frozen

: 1095 days (taken from production) Shelf life

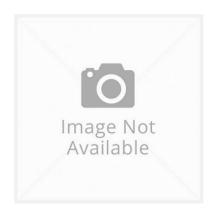
Storage temperature : -18 °C

Class

### Claim(s)

None.

## **Photo**



## **Country of origin**

Origin: Poland

### **Ingredient declaration**

Goose meat

### **Metal detection**

None.

### Microbiological criteria

Expiry date (cfu/q) Salmonella spp. not detected in 25g Listeria monocytogenes\*\* ≤ 100

(Based on EC 2073/2005)

\*\* only for Ready-To-Eat products

#### **Nutritional values**

	per 100 gram
Energy	133.0 kcal
Energy	556.0 kJ
Fat	4.3 g
of which saturates	1.6 g
Carbohydrates	6.3 g
of which sugars	0.0 g
Protein	16.4 g
Salt	1.0 g

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 172415 / NDB no. 5150).

## 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.

#### Genera

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

**Packaging**