

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

104

# **Product specification 64110417**

**Version** 

Version number : 20251015

Contact : QA@luitenfood.com

**Article information** 

Article number 64110417

Article name : Goose leg bone in, HU Sales unit : ca 400g 12x2pc vac

Condition : Frozen

: 550 days (taken from production) Shelf life

Storage temperature : -18 °C

Class

## Claim(s)

None.

## **Photo**



## **Country of origin**

Origin: Hungary

## **Ingredient declaration**

Goose meat

#### **Metal detection**

Metal detection has been conducted.

### 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

#### **Nutritional values**

	per 100 gram
Energy	372.2 kcal
Energy	1555.7 kJ
Fat	35.4 g
of which saturates	10.1 g
Carbohydrates	0.1 g
of which sugars	0.0 g
Protein	13.3 g
Salt	0.1 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
	•

#### 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.

Product specification	64110417
-----------------------	----------

**Packaging**