

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

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# **Product specification 64110430**

**Version** 

Version number : 20250905

Contact : QA@luitenfood.com

**Article information** 

Article number 64110430

Article name : Goose leg bone in, PL Sales unit : ca 375g 18x2pc 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**

Metal detection has been conducted.

### Microbiological criteria

(Based on EC 2073/2005)

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

Listeria monocytogenes\*\*

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

\* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

#### **Nutritional values**

	per 100 gram
Energy	371.0 kcal
Energy	1550.0 kJ
Fat	33.6 g
of which saturates	9.8 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	15.9 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) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds 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.

**Packaging**