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Product specification 66110205

Version

Version number : 20251105
Contact : QA@luitenfood.com

Article information

Article number	:	66110205
Article name	:	Quail semi boneless, ES
Sales unit	:	ca. 110gr 12x4pc vac
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

Claim(s)

None.

Photo

Country of origin

Born in : Spain
Reared in : Spain
Slaughtered in : Spain

Ingredient declaration

Quail meat

Metal detection

Fe	non-Fe	StS
3.5 mm	3.5 mm	3.5 mm

Microbiological criteria

	Expiry date (cfu/g)	
Salmonella spp.	not detected in 25g	
*Listeria monocytogenes**	≤ 100	* only for Ready-To-Eat products

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	149.1 kcal
Energy	624.3 kJ
Fat	7.3 g
of which saturates	1.7 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	20.9 g
Salt	0.2 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof	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.

General

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

Packaging

This specification has been made digitally and has thus not been signed. The above mentioned analysis are only informative and indicative, with this specification all previous specifications with a similar article code become invalid. No rights can be derived from this concerning the quality or composition of the product. For questions and information please contact your account manager, new or revised specifications can be found on https://prodspec.luitenfood.com/.