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

## **Product specification 66310810**

BEEF ( ) LAMB ( ) GAME ( ) POULTRY ( ) SEAFOOD ( ) VEGETARIAN

**Version** 

Version number : 20250708

Contact : QA@luitenfood.com

**Article information** 

Article number : 66310810

Article name : Quail eggs 5x18pc, ES

Sales unit : 5x18pc Condition : Fresh

Shelf life : 30 days (taken from production)

Storage temperature: 7 °C Class

Claim(s)

None.

# **Photo**



# **Country of origin**

Origin: Spain

### **Ingredient declaration**

Quail eggs (egg)

#### **Metal detection**

None.

### Microbiological criteria

Expiry date (cfu/q)

Salmonella spp.\* not detected in 25g

\* only for peeled eggs

(Based on EC 2073/2005)

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#### **Nutritional values**

	per 100 g	gram
Energy	154.0	kcal
Energy	640.0	kJ
Fat	11.1	g
of which saturates	3.6	g
Carbohydrates	0.4	g
of which sugars	0.4	g
Protein	13.1	g
Salt	0.3	g

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

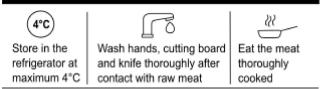
#### Legal allergens

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 present not present not present not present not present not present not present not present 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.

### CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE



## 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.

#### General

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

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**Packaging**