

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827 C.o.C. no.: 27052765 ASC-C-00083

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

Product specification 66310850

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

<u>Version</u>

Version number : 20250709

Contact : QA@luitenfood.com

Article information

Article number : 66310850

Article name : Quail eggs peeled, FR Sales unit : 8x12pc on tray

Condition : Fresh

Shelf life : 21 days (taken from production)

Storage temperature : 4 °C Class : -

Claim(s)

None.

Photo



Country of origin

Origin: France

Ingredient declaration

Quail eggs (egg)

Metal detection

None.

Microbiological criteria

Expiry date (cfu/g) not detected in 25g

Salmonella spp.*
* only for peeled eggs

(Based on EC 2073/2005)

Product specification 66310850

Nutritional values

| | per 100 gram |
|--------------------|--------------|
| Energy | 156.0 kcal |
| Energy | 650.0 kJ |
| Fat | 11.0 g |
| of which saturates | 3.5 g |
| Carbohydrates | 1.9 g |
| of which sugars | 0.5 g |
| Protein | 12.0 g |
| Salt | 0.6 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 | 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.

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.

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.

| Product specification | 66310850 |
|-----------------------|----------|
|-----------------------|----------|

Packaging