

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 NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 68310020

<u>Version</u>

Version number : 20251015

: QA@luitenfood.com Contact

Article information

Article number 68310020

Article name Guinea fowl leg stuffed forest mushroom, FR

Sales unit 6X4pc : Fresh Condition

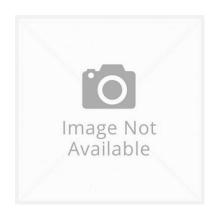
Shelf life : 9 days (taken from production)

Storage temperature: 4 °C Class

Claim(s)

None.

Photo



Country of origin

Produced in France.

Ingredient declaration

70,0% guinea fowl leg, 30,0% stuffing (turkey meat, veal fat, water, wheat flour, 4,0% porcini mushrooms, 4,0% boletus mushrooms, salt, dextrose, glucose syrup, garlic, pepper, maltodextrin, mushrooms, flavouring, colouring (E150c), parsley, preservatives (E262), antioxidants (E300, E330))

Metal detection

None.

Microbiological criteria

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

Listeria monocytogenes

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	159.0 kcal
Energy	667.0 kJ
Fat	8.5 g
of which saturates	3.3 g
Carbohydrates	2.0 g
of which sugars	0.2 g
Protein	19.0 g
Salt	74.0 g

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

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof	present not present
Eggs and products thereof 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 Lupin and products thereof	not present not present
Molluscs and products thereof	not present

Method of preparation

This product should be heated thoroughly before consumption.

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.

<u>General</u>

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

Product specifi	ication 6	8310020
-----------------	-----------	---------

Packaging