

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 80340280

🐒 BEEF 😭 LAMB 🏋 GAME 😭 POULTRY 🚗 SEAFOOD 🍘 VEGETARIAN

<u>Version</u>

Version number : 20250424

Contact : QA@luitenfood.com

Article information

Article number : 80340280

Article name : Smoked chicken, FR Sales unit : 8x1.2kg film

Condition : Frozen Shelf life : 730 days (taken from production)

Storage temperature : -18 °C

Class : -

Claim(s)

None.

<u>Photo</u>



Country of origin

Origin: France

Ingredient declaration

chicken meat, water, salt, stuffing (glucose syrup), dextrose, pea protein, aroma, stabiliser (E451), preservative (E251), thickener (E407)

Metal detection

Metal detection has been conducted.

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	168.0 kcal
Energy	701.0 kJ
Fat	9.6 g
of which saturates	2.8 g
Carbohydrates	1.0 g
of which sugars	0.9 g
Protein	20.0 g
Salt	1.3 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.

<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.

Product specification 803	340280
---------------------------	--------

Packaging