

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

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083 103

# **Product specification 68210420**

<u>Version</u>

Version number : 20250407

Contact : QA@luitenfood.com

**Article information** 

Article number : 68210420

Article name : Guinea fowl breast supreme 180-230gr, FR

Sales unit : 16x2pc vac Condition : Fresh

Shelf life : 12 days (taken from production)

Storage temperature : 4 °C Class : A

## Claim(s)

None.

## <u>Photo</u>



## Country of origin

Born in : France
Reared in : France
Slaughtered in : France

#### **Ingredient declaration**

Guinea fowl meat

## **Metal detection**

<u>Fe</u>	non-Fe	StS
5.5 mm	6.0 mm	7.0 mm

## Microbiological criteria

(Based on EC 2073/2005)

## **Product specification 68210420**

#### **Nutritional values**

	per 100 gram
Energy	172.0 kcal
Energy	720.0 kJ
Fat	9.3 g
of which saturates	2.5 g
Carbohydrates	0.2 g
of which sugars	0.0 g
Protein	21.7 g
Salt	0.1 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.

# 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.

# **Product specification 68210420**

Packaging

Primary packaging (name + material) : Plastic bag
Primary packaging weight (g) : 6.00 g
Outer box (name + material) : Box carton
Outer box weight (g) : 165.00 g