LUITEN FOOD

🔊 BEEF 💮 LAMB 🎘 GAME 😽 POULTRY 🚗 SEAFOOD (🄊 VEGETARIAN



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 MSC-C-50827

 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 101 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 22210020

Version

nber : 20250404 : QA@luitenfood.com
: QA@luitenfo

Article information

Article number	:	22210020
Article name	:	Rabbit fillet, FR
Sales unit	:	6x250gr
Condition	:	Fresh
Shelf life	:	11 days (taken from production)
Storage temperature	:	4 °C
Class	:	-

<u>Claim(s)</u>

None.

Photo



Country of origin

Born in: FranceReared in: FranceSlaughtered in: France

Ingredient declaration Rabbit meat

Metal detection

None.

Microbiological criteria

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

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	95.0 kcal
Energy	402.0 kJ
Fat	0.5 g
of which saturates	0.0 g
Carbohydrates	0.5 g
of which sugars	0.5 g
Protein	23.0 g
Salt	0.1 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 Sulphur dioxide and sulphites >10 ppm	not present not present
Sulphur dioxide and sulphites >10 ppm Lupin and products thereof Molluscs and products thereof	not present not present 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.

<u>Irradiation</u>

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.

Packaging