LUITEN FOOD

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



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101 IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

## Product specification 10110058

### **Version**

Version number	: 20250319
Contact	: QA@luitenfood.com

Article information		
Article number	:	10110058
Article name	:	Beef tenderloin 5lbs+ PS, NZ
Sales unit	:	ca 2.5kg 4x1pc vac, aged
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

# Claim(s)

Halal

## **Photo**



#### Country of origin

: New Zealand Born in Reared in : New Zealand Slaughtered in : New Zealand

#### **Ingredient declaration** beef

## Metal detection

Metal detection has been conducted.

## Microbiological criteria

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

(Based on EC 2073/2005)

\* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

#### **Nutritional values**

	per 100 gram
Energy	116.0 kcal
Energy	489.0 kJ
Fat	2.3 g
of which saturates	0.9 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	23.7 g
Salt	0.1 g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 1401).

#### 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

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.

#### **General**

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

**Packaging**