LUITEN FOOD

🐒 BEEF 💮 LAMB 🎉 GAME 好 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



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 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 10120544

<u>Version</u>

| Version number | : 20240415 |
|----------------|---------------------|
| Contact | : QA@luitenfood.com |

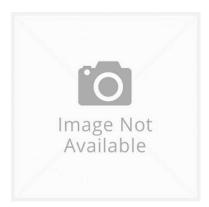
Article information

| Article number | : 10120544 |
|----------------|---------------------------------|
| Article name | : Beef topside cap off 97VL, UY |
| Sales unit | : ca 5.0kg 4x1pc vac |
| Condition | : Frozen |
| | |

Claim(s)

None.

<u>Photo</u>



Country of origin

Origin: Uruguay

Ingredient declaration

Beef

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 730 days (see product for expiry date).

Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°C, do not refreeze after product has been thawed.

Organoleptic standards

| Taste | : characteristic for product |
|-----------|------------------------------|
| Smell | : characteristic for product |
| Colour | : characteristic for product |
| Structure | : characteristic for product |

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 5.0 mm | 6.0 mm | 7.0 mm |

Irradiation

This product has not been irradiated.

<u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

| <u>Prici oblological criteria</u> | | | |
|-----------------------------------|---------------------|--|--|
| | Expiry date (cfu/g) | | |
| Salmonella spp. | not detected in 25g | | |
| Listeria monocytogenes | ≤ 100 | | |
| | | | |

(Based on EC 2073/2005)

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.

Nutritional values

| | per 100 gram |
|--------------------|--------------|
| Energy | 108.0 kcal |
| Energy kJ | 455.0 kJ |
| Fat | 1.8 g |
| of which saturates | 0.7 g |
| Carbohydrates | 0.0 g |
| of which sugars | 0.0 g |
| Protein | 22.9 g |
| Salt | 0.1 g |
| Sodium | 50.0 mg |

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 1400).

<u>Allergen list</u>

| Legal allergens | |
|---|-------------|
| Gluten | not present |
| Crustaceans | not present |
| Egg | not present |
| fish | not present |
| Peanuts | not present |
| Soy | not present |
| Milk | not present |
| Nuts | not present |
| Celery | not present |
| Mustard | not present |
| Sesame | not present |
| Sulfur dioxide & sulfites (E220-228) < 10 ppm | not present |
| Lupine | not present |
| Molluscs | not present |
| | |

Legislation

This product meets the requirements of the European Food Law.

<u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

Packaging