LUITEN FOOD 🔊 BEEF 🍙 LAMB 🈰 GAME 🎧 POULTRY 🚗 SEAFOOD (🖗 VEGETARIAN



Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

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

# Product specification 10120595

## Version

food.com

# Article information

Article number	:	10120595
Article name	:	Beef eye of round c/on, BR
Sales unit	:	p/pc vac
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

# Claim(s)

None.

# **Photo**



# Country of origin

Origin: Brazil

#### **Ingredient declaration** beef

Metal detection

None.

# Microbiological criteria

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

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	124.0 kcal
Energy	520.0 kJ
Fat	3.5 g
of which saturates	1.3 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	23.3 g
Salt	0.1 g

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 173984 / NDB no. 23333).

## Legal allergens

Crustaceans and products thereof not prese	
	ent
Eggs and products thereof not prese	
Fish and products thereof not prese	ent
Peanuts and products thereof not prese	ent
Soybeans and products thereof not prese	ent
Milk and products thereof (including lactose) not prese	ent
Nuts and products thereof not prese	ent
Celery and products thereof not prese	ent
Mustard and products thereof not prese	ent
Sesame seeds and products thereof not prese	ent
Sulphur dioxide and sulphites >10 ppm not prese	ent
Lupin and products thereof not prese	ent
Molluscs and products thereof not prese	ent

#### 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.

# <u>General</u>

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

**Packaging**