LUITEN FOOD







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Product specification 10121878

Version

Version number : 1.0 Created on : 10-08-2022

Contact : QA@luitenfood.com Modified on : -

Article information

Article number: 10121878

Article name : Beef chuck tender, AR

p/pc vac

Condition : Frozen

Claim(s)

None.

Photo

No image available.

Country of origin

Born in : Argentina Reared in : Argentina Slaughtered in : Argentina

Ingredient declaration

Beef

Method of preparation

This product should be heated thoroughly before consumption.

Shalf life

From production 1095 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
Structure: characteristic for product

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 7.0 mm | 7.0 mm | 7.0 mm |

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Irradiation

This product has not been irradiated.

GMO

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003),

this product is free from genetically modified organisms.

Due to an uncontrolled feeding pattern of game meat or wild caught fish,

no guarantees can be given that these products are free from GMO's.

Microbiological criteria

| riici obiologicai criteria | | | | |
|----------------------------|---------------------|--|--|--|
| · | Expiry date (cfu/q) | | | |
| 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) 1881/2006, (EC) 2074/2005, (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 gra | | 00 gram |
|--------------------|-------|---------|
| Energy | 124.0 | kcal |
| Energy kJ | 520.0 | kJ |
| Fat | 3.5 | gr |
| of which saturates | 1.3 | gr |
| Carbohydrates | 0.0 | gr |
| of which sugars | 0.0 | gr |
| Protein | 23.3 | gr |
| Salt | 0.1 | gr |
| Sodium | 53.0 | mg |

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).

Allergen list

| <u>Legal allergens</u> | | |
|--------------------------------------|----------|-------------|
| 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 |
| | | |

<u>Legislation</u>

This product meets the requirements of the European Food Law.

General

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

^{*} of organic origin - ^a Beter Leven keurmerk - BL = Beter Leven keurmerk