

🔊 BEEF 🛜 LAMB 🌊 GAME 🏹 POULTRY 🚗 FISH & SEAFOOD



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Created on

Modified on



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# Product specification 10121880

### <u>Version</u>

Version number : 1.0 Contact : QA@luitenfood.com

#### Article information

| Article number | : 10121880                |
|----------------|---------------------------|
| Article name   | : Beef diamond muscle, AU |
|                | ca 0.3kg 18x2pc vac       |
| Condition      | : Frozen                  |

Claim(s)

Halal

### <u>Photo</u>

No image available.

#### Country of origin

| Born in         | : Australia |
|-----------------|-------------|
|                 | . Ausu alia |
| Reared in       | : Australia |
| Slaughtered in  | : Australia |
| Slaughtereu III | . Ausu alla |

### Ingredient declaration

Beef

#### Method of preparation

This product should be heated thoroughly before consumption.

#### Shelf 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 | Colour : characteristic for product    |
|------------------------------------|--|
| Smell : characteristic for product | Structure : characteristic for product |

#### Metal detection

| Fe     | non-Fe | StS    |
|--------|--------|--------|
| 4.0 mm | 4.0 mm | 4.0 mm |

#### **Irradiation**

This product has not been irradiated.

## <u>GM0</u>

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

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

(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 gram |
|--------------------|--------------|
| Energy             | 116.0 kcal   |
| Energy kJ          | 489.0 kJ     |
| Fat                | 2.3 gr       |
| of which saturates | 0.9 gr       |
| Carbohydrates      | 0.0 gr       |
| of which sugars    | 0.0 gr       |
| Protein            | 23.7 gr      |
| Salt               | 0.1 gr       |
| Sodium             | 50.0 mg      |

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2016/5.0' published by the RIVM (no 1401).

#### <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.