LUITEN FOOD



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 MSC-C-50827

 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 101 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 10225510

Version

Version number	: 20250603
Contact	: QA@luitenfood.com

Article information

Article number	:	10225510
Article name	:	Beef tri tips, AU
Sales unit	:	12x1pc vac
Condition	:	Fresh
Shelf life	:	135 days (taken from production)
Storage temperature	:	2 °C
Class	:	-

<u>Claim(s)</u>

Halal

<u>Photo</u>



Country of origin

Origin: Australia

Ingredient declaration

beef

Metal detection

Metal detection has been conducted.

Microbiological criteria

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

(Based on EC 2073/2005)

Nutritional values

per 100 gram		
Energy	174.0 kcal	
Energy	728.0 kJ	
Fat	9.5 g	
of which saturates	3.5 g	
Carbohydrates	0.0 g	
of which sugars	0.0 g	
Protein	20.6 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: 168736 / NDB No: 13956).

Legal allergens

	not present
Crustaceans and products thereof r	not present
Eggs and products thereof r	not present
	not present
	not present
	not present
Milk and products thereof (including lactose) r	not present
Nuts and products thereof r	not present
Celery and products thereof r	not present
Mustard and products thereof r	not present
	not present
1 1 11	not present
Lupin and products thereof r	not present
Molluscs and products thereof r	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.

<u>General</u>

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

Packaging