

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827 C.o.C. no.: 27052765 ASC-C-00083

IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
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ASC-C-00083

Product specification 10225620

<u>Version</u>

Version number : 20250510

Contact : QA@luitenfood.com

Article information

Article number : 10225620 Article name : Beef topblade, AU Sales unit : 8x1pc vac

Condition : Fresh

Shelf life : 135 days (taken from production)

Storage temperature : 2 °C Class : -

Claim(s)

Halal

<u>Photo</u>



Country of origin

Origin: Australia

Ingredient declaration

beef

Metal detection

Metal detection has been conducted.

Microbiological criteria

Salmonella spp. Expiry date (cfu/g) not detected in 25g

Listeria monocytogenes ≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	135.0 kcal
Energy	566.0 kJ
Fat	5.5 g
of which saturates	2.2 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	21.3 g
Salt	0.2 g

The nutritional values are based on data of the Dutch 'NEVO - NEVO-online version 2021/7.1' published by the RIVM (no 1414).

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	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>Genera</u>

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

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Packaging