LUITEN FOOD

🐒 BEEF 💮 LAMB 🎉 GAME 好 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



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Product specification 10227215

Version

| Version number | : 20231121 |
|----------------|-------------|
| Contact | : QA@luiten |

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Article information

| Article number | : 10227215 |
|----------------|-----------------------------------|
| Article name | : Beef cuberoll A5+ ITO Wagyu, JP |
| Sales unit | : vac |
| Condition | : Fresh |
| | |

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

| Born in | : Japan |
|----------------|---------|
| Reared in | : Japan |
| Slaughtered in | : Japan |

Ingredient declaration

Wagyu beef

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 110 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 |
| Colour | : characteristic for product |
| Structure | : characteristic for product |

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 3.0 mm | - mm | 1.8 mm |

Irradiation

This product has not been irradiated.

<u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

| <u>Herobiological criteria</u> | |
|--------------------------------|---------------------|
| | Expiry date (cfu/g) |
| 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) 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.

Nutritional values

| per 100 gram |
|--------------|
| 498.0 kcal |
| 2084.0 kJ |
| 42.0 g |
| 26.2 g |
| 0.3 g |
| 0.3 g |
| 11.7 g |
| 0.1 g |
| 40.0 mg |
| |

The nutritional value has been determined using calculations (of the supplier).

Allergen list

| 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.

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

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