LUITEN FOOD



 Klaverblad 11
 IFS COID No.

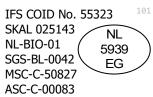
 2266 JK LEIDSCHENDAM
 SKAL 025143

 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



Product specification 10260846

Version

| Version number | : 20240124 |
|----------------|---------------------|
| Contact | : QA@luitenfood.com |

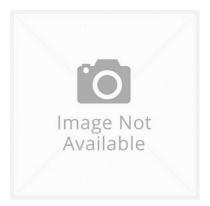
Article information

| Article number | : 10260846 |
|----------------|------------|
| Article name | : |
| Sales unit | : |
| Condition | : Fresh |

Claim(s)

None.

<u>Photo</u>



Country of origin

Produced in the Netherlands. For specific origin information, please see label.

Ingredient declaration

Beef

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 17 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 |
|--------|--------|--------|
| 7.0 mm | 7.0 mm | 7.0 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 |
|---|--|
| Energy Energy kJ Fat of which saturates Carbohydrates of which sugars Protein | per 100 gram 252.0 kcal 1060.0 kJ 19.5 g 8.1 g 0.6 g 0.0 g 18.5 g |
| Salt Sodium | 0.1 g 43.0 mg |
| | |

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 173107 / NDB no. 23469).

<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.

Packaging