LUITEN FOOD



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 NL-BIO-01

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 SGS-BL-0042

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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 10265780

Version

Version number	: 20250402
Contact	: QA@luitenfood.com

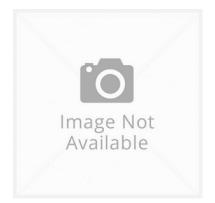
Article information

Article number	:	10265780
Article name	:	Beef diamond muscle, AR
Sales unit	:	4x20pc vac
Condition	:	Fresh
Shelf life	:	120 days (taken from production)
Storage temperature	:	-1 °C
Class	:	-

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin Origin: Argentina

Ingredient declaration beef

Metal detection

None.

Microbiological criteria

Salmonella spp. Listeria monocytogenes Expiry date (cfu/g) not detected in 25g ≤ 100

(Based on EC 2073/2005)

Nutritional values

per 100 gra	
Energy	116.0 kcal
Energy	489.0 kJ
Fat	2.3 g
of which saturates	2.1 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	23.7 g
Salt	0.1 g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 1401).

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.

General

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

Packaging