LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD ( 🖗 VEGETARIAN



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# Product specification 10310150

## Version

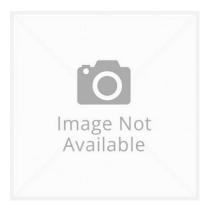
Version number	: 20241022
Contact	: QA@luitenfood.com

## Article information

Article number	: 10310150
Article name	: Beef burger "Angus Pure" 90g, BE
Sales unit	: 12x4pc flowpack
Condition	: Frozen

#### Claim(s) Halal

## <u>Photo</u>



## Country of origin

Produced in Belgium. For specific origin information, please see label.

## Ingredient declaration

86,0% Beef, water, starch, salt, dietary fibre, acidity regulator (E262), dextrose, herbs & spices, antioxidant (E301, E331, E300), rice flour, sugar, onion, leek

## Method of preparation

This product should be heated thoroughly before consumption.

## <u>Shelf life</u>

From production 360 days (see product for expiry date).

## Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ 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

None.

### **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

	Expiry date (cfu/g)		Expiry date (cfu/g)
Total aërobe plate count	$\leq$ 10.000.000	Listeria monocytogenes	≤ 100
<i>Salmonella</i> spp.	not detected in 25g	E. coli	≤ 500

(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	233.0 kcal
Energy kJ	967.0 kJ
Fat	19.2 g
of which saturates	9.6 g
Carbohydrates	2.3 g
of which sugars	0.4 g
Protein	12.3 g
Salt	1.6 g
Sodium	650.0 mg

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

## <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**