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

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

# Product specification 10310610

# Version

Version number	: 20240807
Contact	: QA@luitenfood.com

# Article information

Article number	: 10310610
Article name	: Beef Wellington, NL
Sales unit	: ca 600gr 14x1pc vac
Condition	: Frozen

# <u>Claim(s)</u>

None.

# <u>Photo</u>



# Country of origin

Produced in The Netherlands.

# Ingredient declaration

41,0% Beef, 38,0% puff pastry (**wheat flour**, **concentrated butter (milk)**, water, salt), rape oil, mushroom, water, breadcrumbs (**wheat**) (**wheat**), spices, onions, shawarma spices (sunflower oil), modified starch, **mustard**, brandy vinegar, herbs, salt, rice semolina, cane sugar, caramel, dextrose, thickener (E415)

# Method of preparation

This product should be heated thoroughly before consumption.

# Shelf life

From production 304 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

Fe	non-Fe	StS
3.5 mm	4.0 mm	5.5 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

MICrobiological Criteria	
	Expiry date (cfu/q)
Salmonella spp.*	not detected in 25g
* only for peeled eggs	

(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	282.0 kcal
Energy kJ	1176.0 kJ
Fat	18.0 g
of which saturates	9.0 g
Carbohydrates	16.7 g
of which sugars	1.4 g
Protein	12.4 g
Salt	1.0 g
Sodium	398.0 mg

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

# <u>Allergen list</u>

Legal allergens	
Gluten	present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	not present
Milk	present
Nuts	not present
Celery	not present
Mustard	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.

# **General**

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

**Packaging**