LUITEN FOOD
BEEF LAMB GAME POULTRY SEAFOOD VEGETARIAN

THOMASFOODS INTERNATIONAL

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NL
5939
EU

Product specification 12110165

Version

Version number : 20261103
Contact : QA@luitenfood.com

Legal name

Veal meat

Article information

Article number	:	12110165
Article name	:	Veal ribeye 4rib, NL
Sales unit	:	ca 1.6kg 11x1pc vac (white veal)
Condition	:	Frozen
Shelf life	:	1095 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

Do not refreeze after defrosting

Claim(s)

None.

Photo



Country of origin

Produced in The Netherlands

Ingredient declaration

veal meat

Metal detection

Metal detection has been conducted.

Microbiological criteria

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

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	133.0 kcal
Energy	560.0 kJ
Fat	4.6 g
of which saturates	1.6 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	22.0 g
Salt	0.2 g

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

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

This specification has been made digitally and has thus not been signed. The above mentioned analysis are only informative and indicative, with this specification all previous specifications with a similar article code become invalid. No rights can be derived from this concerning the quality or composition of the product. For questions and information please contact your account manager, new or revised specifications can be found on https://prodspec.luitenfood.com/.