

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

# **Product specification 12110285**

**Version** 

Version number : 20250404

Contact : QA@luitenfood.com

**Article information** 

Article number : 12110285 Article name : Vealrack, NL

Sales unit : ca 3.1kg 4x1pc vac (white veal)

Condition : Frozen

Shelf life : 1095 days (taken from production)

Storage temperature : -18 °C

Class

#### Claim(s)

None.

# **Photo**



# **Country of origin**

Produced in The Netherlands

# **Ingredient declaration**

Veal meat

#### **Metal detection**

None.

### Microbiological criteria

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

Listeria monocytogenes

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	159.0 kcal
Energy	665.0 kJ
Fat	9.2 g
of which saturates	3.1 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	19.1 g
Salt	0.1 g

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

### Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof	not present 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.

# <u>General</u>

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

**Packaging**