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

## **Product specification 12110692**

**Version** 

Version number : 20250604

Contact : QA@luitenfood.com

**Article information** 

Article number : 12110692

Article name : Veal shoulder z/b, NL

Sales unit : ca 6.3kg 3x1pc vac (white veal)

Condition : Frozen

: 1095 days (taken from production) Shelf life

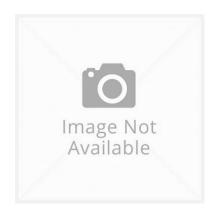
Storage temperature : -18 °C

Class

#### Claim(s)

None.

## **Photo**



# Country of origin

Origin: Netherlands

### Ingredient declaration

Veal meat

#### **Metal detection**

| <u>Fe</u> | non-Fe | StS    |
|-----------|--------|--------|
| 2.0 mm    | 3.0 mm | 5.0 mm |

## Microbiological criteria

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

Listeria monocytogenes

(Based on EC 2073/2005)

#### **Nutritional values**

|                    | per 100 gram |
|--------------------|--------------|
| Energy             | 138.0 kcal   |
| Energy             | 578.0 kJ     |
| Fat                | 6.4 g        |
| of which saturates | 3.1 g        |
| Carbohydrates      | 0.6 g        |
| of which sugars    | 0.0 g        |
| Protein            | 19.6 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 Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites > 10 ppm | not present<br>not present |
|--|---|
| Sulphur dioxide and sulphites >10 ppm  |   |
| Lupin and products thereof<br>Molluscs and products thereof  | not present<br>not present  |
|  | 3 0 p. 00 0   |

#### 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.

| Product Specification 12110092 | <b>Product</b> | specification | 12110692 |
|--------------------------------|----------------|---------------|----------|
|--------------------------------|----------------|---------------|----------|

**Packaging**