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

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Product specification 14141151

Version

Version number : 20261118
Contact : QA@luitenfood.com

Legal name

Lamb meat

Article information

Article number	:	14141151
Article name	:	Lamb frenched rack 75/40 355-411gr, NZ
Sales unit	:	2pc vac
Condition	:	Frozen
Shelf life	:	730 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

Do not refreeze after defrosting

Claim(s)

None.

Photo



Country of origin

Origin: New Zealand

Ingredient declaration

lamb meat

Metal detection

None.

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	169.0 kcal
Energy	709.0 kJ
Fat	10.0 g
of which saturates	4.3 g
Carbohydrates	0.1 g
of which sugars	0.0 g
Protein	19.9 g
Salt	0.2 g

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 172641 / NDB no. 17420).

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/.