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IFS COID No. 55323
SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083
NL 5939 EU

Product specification 14141825

Version

Version number : 20261119
Contact : QA@luitenfood.com

Legal name

Lamb leg steak

Article information

Article number	:	14141825
Article name	:	Lamb leg steak 240gr, NL
Sales unit	:	54x240gr vac
Condition	:	Frozen
Shelf life	:	365 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

Do not refreeze after defrosting

Claim(s)

None.

Photo



Country of origin

Born in : New Zealand
Reared in : New Zealand
Slaughtered in : New Zealand

Ingredient declaration

lamb 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	174.0	kcal
Energy	727.0	kJ
Fat	10.8	g
of which saturates	4.4	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	19.2	g
Salt	0.1	g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 1443).

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/.