LUITEN FOOD

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# Product specification 14143125

## **Version**

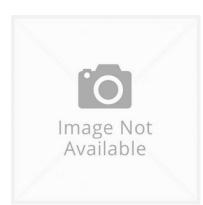
| Version number | : 20240920          |
|----------------|---------------------|
| Contact        | : QA@luitenfood.com |

## Article information

| Article number | : 14143125                               |
|----------------|--|
| Article name   | : Lamb frenched rack 75/25 401-454gr, AU |
| Sales unit     | : ca 425g 12x1pc vac                     |
| Condition      | : Frozen                                 |
|                |  |

#### Claim(s) Halal

<u>Photo</u>



## Country of origin

Origin: Australia

## **Ingredient declaration**

Lamb meat

## Method of preparation

This product should be heated thoroughly before consumption.

## Shelf life

From production 1095 days (see product for expiry date).

## Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°C, do not refreeze after product has been thawed.

## **Organoleptic standards**

Taste: characteristic for productSmell: characteristic for productColour: characteristic for productStructure: characteristic for product

## Metal detection

Metal detection has been conducted.

### **Irradiation**

This product has not been irradiated.

#### <u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

### Microbiological criteria

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

(Based on EC 2073/2005)

### 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.

### Nutritional values

|                    | per 100 gram |
|--------------------|--------------|
| Energy             | 169.0 kcal   |
| Energy kJ          | 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        |
| Sodium             | 62.0 mg      |

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).

#### Allergen list

| Legal allergens                               |             |
|---|-------------|
| Gluten  | not present |
| Crustaceans                                   | not present |
| Egg   | not present |
| fish  | not present |
| Peanuts                                       | not present |
| Soy   | not present |
| Milk  | not present |
| Nuts  | not present |
| Celery  | not present |
| Mustard                                       | not present |
| Sesame  | not present |
| Sulfur dioxide & sulfites (E220-228) < 10 ppm | not present |
| Lupine  | not present |
| Molluscs                                      | not present |
|   |             |

### Legislation

This product meets the requirements of the European Food Law.

## <u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

**Packaging**