LUITEN FOOD 🔊 BEEF 🍙 LAMB 🈰 GAME 🎧 POULTRY 🚗 SEAFOOD (🖗 VEGETARIAN



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

Product specification 14143680

Version

250510 @luitenfood.com

Article information

:	14143680
:	Lamb hindshanks bone in 450-525gr, AU
:	12x2pc vac
:	Frozen
:	730 days (taken from production)
:	-18 °C
:	-
	::

Claim(s)

None.

Photo



Country of origin Origin: Australia

Ingredient declaration lamb meat

Metal detection

None.

Microbiological criteria

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

(Based on EC 2073/2005)

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Nutritional values

	per 100 gram
Energy	186.0 kcal
Energy	776.0 kJ
Fat	12.1 g
of which saturates	4.9 g
Carbohydrates	0.7 g
of which sugars	0.0 g
Protein	18.4 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: 172633 / NDB no. 17404).

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.

<u>Organoleptic standards</u>

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