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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 16110167**

**Version** 

Version number : 20250402

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**Article information** 

Article number 16110167

Article name Mutton frenched rack 75/45 551-650gr, NZ

Sales unit : 2pc vac Condition : Frozen

Shelf life : 730 days (taken from production)

Storage temperature : -18 °C

Class

## Claim(s)

Halal

# **Photo**



# **Country of origin**

Origin: New Zealand

# Ingredient declaration

Sheep meat

#### **Metal detection**

Metal detection has been conducted.

### Microbiological criteria

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

Listeria monocytogenes

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram		
Energy	293.0 kca	al	
Energy	1214.0 kJ		
Fat	25.0 g		
of which saturates	11.9 g		
Carbohydrates	0.0 g		
of which sugars	0.0 g		
Protein	17.0 g		
Salt	0.2 g		

The nutritional values are based on data of the Dutch 'NEVO - NEVO-online version 2021/7.1' published by the RIVM (no 99).

### 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.

#### <u>Irradiation</u>

This product has not been irradiated.

#### **Legislation**

This product meets the requirements of the European Food Law.

#### <u>Genera</u>

When corresponding about this product, please mention the batchcode and expiry date of the product.

Product sp	ecification	161	L10167	
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**Packaging**