LUITEN FOOD

🔊 BEEF 🍙 LAMB 🌋 GAME 😽 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



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 The Netherlands
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 MSC-C-50827

 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 101 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 19150350

Version

Version number	: 20250510
Contact	: QA@luitenfood.com

Article information

Article number	:	19150350
Article name	:	Pig boston butt, NL
Sales unit	:	vac
Condition	:	Frozen
Shelf life	:	547 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Produced in The Netherlands. For specific origin information, please see label.

Ingredient declaration

pork

Metal detection

Fe	non-Fe	StS
6.0 mm	6.4 mm	7.0 mm

Microbiological criteria

	<u>Expiry date (cfu/q)</u>
Salmonella spp.	absent in 25gr
Listeria monocytogenes	≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	217.0 kcal
Energy	909.0 kJ
Fat	15.2 g
of which saturates	6.0 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	20.4 g
Salt	0.1 g

The nutritional value has been determined using calculations (of the supplier).

Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof Fish and products thereof Peanuts and products thereof Soybeans and products thereof Milk and products thereof (including lactose) Nuts and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites >10 ppm	not present not present
Sulphur dioxide and sulphites >10 ppm	
Lupin and products thereof Molluscs and products thereof	not present not present
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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>General</u>

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

Packaging