LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD 🥐 VEGETARIAN



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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 19310515

Version

Version number	: 20240109
Contact	: QA@luitenfood.com
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Article information

Article number	: 19310515
Article name	:
Sales unit	:
Condition	: Fresh

Claim(s)

BL 1 star

<u>Photo</u>



Country of origin

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

Ingredient declaration

pork, water, vegetable oil (rapeseed), **peanuts** (**peanuts**), bread-crumbs (**wheat flour**, water, salt, yeast, spices, turmeric powder, paprika powder), breadcrumbs (**wheat**) (**wheat**), colouring agent (E160c), sugar, molasses, modified starch (corn), dextrose, spices (chili pepper, garlic powder, ginger powder, cumin, laos, white pepper, coriander seed, mace, cardamom, salt), gelatin, hydrolysed vegetable protein (**soy**, corn), mashed tomato, rosemary, maltodextrin, sunflower oil, **wheat flour** (**wheat**), salt, buffered vinegar, **soy protein**, dried glucosesyrup, yeast extract, acidity regulator (E514), acidity regulator (E326, E260), thickener (E412, E415), preservative (E202, E211), stabiliser (E450, E451), antioxidant (E300, E331)

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 14 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 product
Smell	: characteristic for product
Colour	: characteristic for product
Structure	: characteristic for product

Metal detection

Fe	non-Fe	StS
5.0 mm	5.0 mm	5.0 mm

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

MICrobiological criteria	
	Expiry date (cfu/g)
Salmonella spp.*	not detected in 25g
* only for peeled eggs	

(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	306.0 kcal
Energy kJ	1271.0 kJ
Fat	21.7 g
of which saturates	6.5 g
Carbohydrates	15.2 g
of which sugars	3.8 g
Protein	12.1 g
Salt	1.5 g
Sodium	612.0 mg

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

<u>Allergen list</u>

GlutenpresentCrustaceansnot presentEggnot presentfishnot presentPeanutsnot presentSoypresentMilknot presentNutsnot presentCelerynot presentMustardnot present
Eggnot presentfishnot presentPeanutsnot presentSoy present Milknot presentNutsnot presentCelerynot present
fishnot presentPeanutsnot presentSoypresentMilknot presentNutsnot presentCelerynot present
Peanutsnot presentSoypresentMilknot presentNutsnot presentCelerynot present
SoypresentMilknot presentNutsnot presentCelerynot present
Milknot presentNutsnot presentCelerynot present
Nutsnot presentCelerynot present
Celery not present
, ,
Mustard not present
not protont
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.

* of organic origin - a^{a} Beter Leven keurmerk - BL = Beter Leven keurmerk

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