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C.o.C. no.: 27052765

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

# **Product specification 19325125**

<u>Version</u>

Version number : 20250517

Contact : QA@luitenfood.com

**Article information** 

Article number : 19325125

Article name : Iberico pig longaniza 325gr, ES

Sales unit : 10x325gr on tray

Condition : Frozen

Shelf life : 365 days (taken from production)

Storage temperature : -18 °C

Class : -

## Claim(s)

None.

# <u>Photo</u>



# **Country of origin**

Origin: Spain

#### Ingredient declaration

80,0% Iberico pork meat, water, salt, starch, wine (**sulphites**), vegetable fiber, sugar, dextrose, herbs, aroma, antioxidant (E301, E330), preservative (E221), colouring agent (E120), gelling agent (E401)

#### **Metal detection**

Metal detection has been conducted.

# Microbiological criteria

Salmonella spp.\*\*

Expiry date (cfu/g)

not detected in 25g \*\* only for peeled eggs

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	228.0 kcal
Energy	947.0 kJ
Fat	18.0 g
of which saturates	6.3 g
Carbohydrates	3.5 g
of which sugars	0.8 g
Protein	13.0 g
Salt	2.0 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
Sulphur dioxide and sulphites >10 ppm	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.

#### **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.

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**Packaging**