

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

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

# **Product specification 25120113**

<u>Version</u>

: 20250429 Version number

: QA@luitenfood.com Contact

**Article information** 

Article number : 25120113

Article name : Venison tenderloin -500g, NZ

Sales unit : ca. 470gr 12x2pc vac

Condition : Frozen

Shelf life : 1095 days (taken from production)

Storage temperature : -18 °C

Class

## Claim(s)

None.

# **Photo**



## Country of origin

Born in : New Zealand Reared in : New Zealand Slaughtered in : New Zealand

## Ingredient declaration

Venison

## **Metal detection**

Metal detection has been conducted.

## Microbiological criteria

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

(Based on EC 2073/2005)

### **Nutritional values**

	per 100 g	per 100 gram	
Energy	157.0	kcal	
Energy	658.0	kJ	
Fat	7.1	g	
of which saturates	3.4	g	
Carbohydrates	0.0	g	
of which sugars	0.0		
Protein	21.8	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: 172602 / NDB no. 17343).

#### Legal allergens

Cereals containing gluten and products thereof Crustaceans and products thereof Eggs and products thereof	not present not present not present
Fish and products thereof	not present
Peanuts and products thereof 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 Molluscs and products thereof	not present not present
Molluses 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>General</u>

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

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**Packaging**