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IFS COID No. 55323

SKAL 025143
NL-BIO-01
SGS-BL-0042
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ASC-C-00083

# **Product specification 25120251**

<u>Version</u>

Version number : 20250429

Contact : QA@luitenfood.com

**Article information** 

Article number : 25120251

Article name : Venison frenched rack 10rib -1,5kg, NZ

Sales unit : ca 1.4kg 6x1pc vac

Condition : Frozen

Shelf life : 1095 days (taken from production)

Storage temperature : -18 °C

Class : -

## Claim(s)

None.

# <u>Photo</u>



# **Country of origin**

Origin: New Zealand

### **Ingredient declaration**

Venison

# Metal detection

Metal detection has been conducted.

### Microbiological criteria

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

*Listeria monocytogenes* ≤ 100

(Based on EC 2073/2005)

### **Nutritional values**

	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 g
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 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
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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.

#### **Genera**

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

Product specification	on 25120251
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**Packaging**