

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 25120411

Version

: 20250429 Version number

Contact : QA@luitenfood.com

Article information

Article number : 25120411

Article name : Venison leg 4cuts ss/off, NZ Sales unit : ca 5.0kg p/set 8x1pc vac

Condition : Frozen

: 1095 days (taken from production) Shelf life

Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

Origin: New Zealand

Ingredient declaration

Venison

Metal detection

Metal detection has been conducted.

Microbiological criteria

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

Listeria monocytogenes

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	122.0 kcal
Energy	512.0 kJ
Fat	3.6 g
of which saturates	2.1 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	22.4 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	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
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	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.

<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.

Product specification	25120411
-----------------------	----------

Packaging