LUITEN FOOD

🔊 BEEF 💮 LAMB 🈰 GAME 🕢 POULTRY 🚗 SEAFOOD 🌘 VEGETARIAN



 Klaverblad 11
 IFS COID No.

 2266 JK LEIDSCHENDAM
 SKAL 025143

 The Netherlands
 NL-BIO-01

 https://luitenfood.com
 SGS-BL-0042

 Tel: +31 71 580 80 20
 MSC-C-50827

 C.o.C. no.: 27052765
 ASC-C-00083

IFS COID No. 55323 105 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

# Product specification 25120745

# <u>Version</u>

Version number	: 2
Contact	: Q

20250319 QA@luitenfood.com

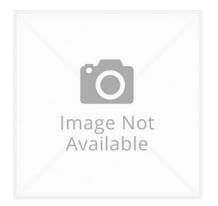
# Article information

Article number	:	25120745
Article name	:	Venison trimmings C, NZ
Sales unit	:	loose
Condition	:	Frozen
Shelf life	:	1095 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

# <u>Claim(s)</u>

None.

## Photo



## Country of origin

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

# Ingredient declaration

Venison

## Nutritional values

	per 100 gram
Energy	157.0 kcal
Energy	658.0 kJ
Fat	7.1 g
of which saturates	0.9 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	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

#### <u>Microbiology</u>

Due to less controlled hygiene and hunting circumstances the absence of pathogens cannot be guaranteed.

#### Metal detection

This product may contain shot.

### 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)

Due to an uncontrolled feeding pattern of game meat, no guarantees can be given that these products are free from GMO's.

#### 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.

#### **Packaging**