

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-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

NL 5939 EU

Product specification 25121458

Version

Version number : 20250207

Contact : QA@luitenfood.com

Article information

Article number 25121458

Article name : Venison rump ss/off, NZ

: p/pc vac Sales unit Condition : Frozen

Shelf life : 1095 days (taken from production)

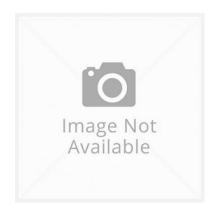
Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

Origin: New Zealand

Ingredient declaration

Venison

Metal detection

None.

Microbiological criteria

Expiry date (cfu/q) Salmonella spp. 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 | 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 |

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.

<u>Legislation</u>

This product meets the requirements of the European Food Law.

<u>Genera</u>

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

Packaging