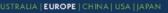


🔊 BEEF 🛜 LAMB 🌊 GAME 🕥 POULTRY 🚗 FISH & SEAFOOD



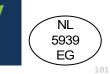


: 25-10-2021

: 25-10-2021

Created on

Modified on



Klaverblad 11IFS COI2266 JK StompwijkSKAL 0.The NetherlandsNL-BIOhttps://luitenfood.comSGS-BLTel: +31 71 580 80 20MSC-C-C.o.C. no.: 27052765ASC-C-0

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

Product specification 27220630

Version

Version number	: 1.0
Contact	: QA@luitenfood.com

Article information

Article number	: 27220630
Article name	: Red deer goulash standard, SI
	24x500gr vac
Condition	: Fresh

Claim(s) None.

<u>Photo</u>

No image available.

Country of origin

Born in	: Slovenia
Reared in	: Slovenia
Slaughtered in	: Slovenia

Ingredient declaration

Venison

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 15 days (see product for expiry date).

Storage advice

Fresh : store between -1°C and 4°C. For the exact temperature, check the label. Frozen : store at -18°C, do not refreeze after product has been thawed.

Organoleptic standards

Taste : characteristic for p	product	Colour	: characteristic for product
Smell : characteristic for p	product	Structure	: characteristic for product

Metal detection

Fe	non-Fe	StS	
1,5 mm	1,5 mm	2,5 mm	

Although metaldetection has been conducted, this product may still contain shot.

Irradiation

This product has not been irradiated.

<u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms. Due to an uncontrolled feeding pattern of game meat or wild caught fish, no guarantees can be given that these products are free from GMO's.

Microbiological criteria

ind oblological criteria			
	Expiry date (cfu/g)		
Salmonella spp.	not detected in 25g		
Listeria monocytogenes (only for Ready-To-Eat products)	≤ 100		

(Based on EC 2073/2005)

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (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.

Nutritional values

	per 1	00 gram
Energy	157.0	kcal
Energy kJ	658.0	kJ
Fat	7.1	gr
of which saturates	3.4	gr
Carbohydrates	0.0	gr
of which sugars	0.0	gr
Protein	21.8	gr
Salt	0.2	gr
Sodium	75.0	mg

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).

<u>Allergen list</u>

Legal allergens		
Gluten		not present
Crustaceans		not present
Egg		not present
Fish		not present
Peanuts		not present
Soy		not present
Milk		not present
Nuts		not present
Celery		not present
Mustard		not present
Sesame		not present
Sulfur dioxide & sulfites (E220-228)	< 10 ppm	not present
Lupine		not present
Molluscs		not present

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

* of organic origin - a^{a} Beter Leven keurmerk - BL = Beter Leven keurmerk