

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

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

# **Product specification 27310610**

<u>Version</u>

Version number : 20241026

Contact : QA@luitenfood.com

**Article information** 

Article number : 27310610

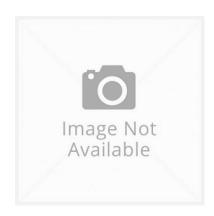
Article name : Deer Wellington, NL Sales unit : ca 600gr 14x1pc vac

Condition : Frozen

Claim(s)

None.

# <u>Photo</u>



### **Country of origin**

Produced in The Netherlands.

#### Ingredient declaration

41% Venison, 38% puff pastry (**wheat flour**, **concentrated butter (milk)**, water, salt), 18% stuffing (rapeseed oil, water, mushrooms, **wheat flour**, spices and herbs, onions, sunflower oil, **modified starch**, **mustard**, brandy vinegar, salt, rice semolina, cane sugar, caramel sugar, dextrose, thickener E415), water, salt

# Method of preparation

This product should be heated thoroughly before consumption.

#### Shelf life

From production 304 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.

# **Product specification 27310610**

# Organoleptic standards

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

#### **Metal detection**

Fe	non-Fe	StS
3.5 mm	4.0 mm	5.5 mm

# **Irradiation**

This product has not been irradiated.

#### **GMO**

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

### Microbiological criteria

	Expiry date (cfu/q)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	≤ 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) 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.

# **Nutritional values**

	per 100 gram
Energy	285.0 kcal
Energy kJ	1185.0 kJ
Fat	18.7 g
of which saturates	9.4 g
Carbohydrates	16.7 g
of which sugars	1.4 g
Protein	11.0 g
Salt	1.0 g
Sodium	40.0 mg

The nutritional value has been determined using calculations (of the supplier).

# <u>Allergen list</u>

<u>Legal allergens</u>	
Gluten	present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	not present
Milk	present
Nuts	not present
Celery	not present
Mustard	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.

# <u>General</u>

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

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**Packaging**