LUITEN FOOD

🔊 BEEF 🝙 LAMB 🖹 GAME 🌄 POULTRY 🚗 SEAFOOD 🇭 VEGETARIAN



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 ASC-C-00083

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# Product specification 29310210

### Version

Version number	: 20231121
Contact	: QA@luitenfood.com

# Article information

Article number	: 29310210
Article name	: Hare jugged 1kg, NL
Sales unit	: 4pc
Condition	: Fresh

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

None.

# <u>Photo</u>



# Country of origin

Produced in the Netherlands. For specific origin information, please see label.

# Ingredient declaration

49,0% Hare meat, 13,0% water, sugar, cranberry, red wine (**sulfite**), vinegar, silver onion, modified corn starch, salt, plums, **celeriac**, dried vegetables, aroma (**milk**), herbs, spices, rapeseed oil, acidity regulator (E575), natural aroma, thickener (E412, E407, E410), preservative (E202, E211, E223), yeast extract, broth, caramelized sugar, glucose syrup, sunflower oil, sweetener (E954)

### Method of preparation

This product should be heated thoroughly before consumption.

### Shelf life

From production 22 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 productSmell: characteristic for productColour: characteristic for productStructure: characteristic for product

#### Metal detection

None, this product may 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.

#### Microbiological criteria

	Expiry date (cfu/g)		Expiry date (cfu/q)
Total aërobe plate count	≤ 10.000.000	Listeria monocytogenes	≤ 100
Salmonella spp.	not detected in 25g	E. coli	≤ 500

(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.

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#### Nutritional values

	per 100 gram
Energy	115.0 kcal
Energy kJ	486.0 kJ
Fat	2.0 g
of which saturates	0.6 g
Carbohydrates	12.6 g
of which sugars	8.4 g
Protein	11.3 g
Salt	2.0 g
Sodium	838.5 mg

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

#### Allergen list

Legal allergens	
Gluten	not present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	not present
Milk	present
Nuts	not present
Celery	present
Mustard	not present
Sesame	not present
Sulfur dioxide & sulfites (E220-228)	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.

\* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

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