LUITEN FOOD

🐒 BEEF 💮 LAMB 🎉 GAME 好 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 33110145

<u>Version</u>

Version number	: 20231121
Contact	: QA@luitenfood.com

Article information

Article number	: 33110145
Article name	: Roe deer saddle bone in, UK
Sales unit	:
Condition	: Frozen
Condition	: Frozen

Claim(s)

None.

<u>Photo</u>



Country of origin

United Kingdom

Ingredient declaration

roe meat

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 730 days (see product for expiry date).

<u>Storage advice</u>

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

This product may contain shot.

Irradiation

This product has not been irradiated.

<u>GMO</u>

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.

Microbiology

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

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	108.0 kcal
Energy kJ	456.0 kJ
Fat	2.1 g
of which saturates	1.2 g
Carbohydrates	0.8 g
of which sugars	0.2 g
Protein	21.0 g
Salt	0.6 g
Sodium	240.0 mg

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

<u>Allergen list</u>

Glutennot presentCrustaceansnot presentEggnot presentfishnot presentPeanutsnot presentSoynot presentMilknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppmnot presentLupinenot presentMolluscsnot present	Legal allergens	
Eggnot presentfishnot presentPeanutsnot presentSoynot presentMilknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Gluten	not present
fishnot presentPeanutsnot presentSoynot presentMilknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Crustaceans	not present
Peanutsnot presentSoynot presentMilknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Egg	not present
Soynot presentMilknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	fish	not present
Milknot presentNutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Peanuts	not present
Nutsnot presentCelerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Soy	not present
Celerynot presentMustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Milk	not present
Mustardnot presentSesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Nuts	not present
Sesamenot presentSulfur dioxide & sulfites (E220-228) < 10 ppm	Celery	not present
Sulfur dioxide & sulfites (E220-228) < 10 ppmnot presentLupinenot present	Mustard	not present
Lupine not present	Sesame	not present
· · · · · · · · · · · · · · · · · · ·	Sulfur dioxide & sulfites (E220-228) < 10 ppm	not present
Molluscs not present	1	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^{a} Beter Leven keurmerk - BL = Beter Leven keurmerk