LUITEN FOOD

🔊 BEEF 💮 LAMB 🎘 GAME 😽 POULTRY 🚗 SEAFOOD (🄊 VEGETARIAN



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101 IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 33110550

Version

Version number	: 20250510
Contact	: QA@luitenfood.com

Article information

Article number	:	33110550
Article name	:	Roe deer neck bone in, UK
Sales unit	:	4x ca 5.0kg vac
Condition	:	Frozen
Shelf life	:	1095 days (taken from production)
Storage temperature	:	-18 °C
Class	:	-

Claim(s)

None.

Photo



Country of origin

: United Kingdom Born in : United Kingdom Reared in Slaughtered in : United Kingdom

Ingredient declaration

roe meat

Metal detection None.

Microbiological 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)

Nutritional values

	per 100 gram
Energy	108.0 kcal
Energy	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	0.2 g

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

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
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Lupin and products thereof	not present
Molluscs and products thereof	not present
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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.

Legislation

This product meets the requirements of the European Food Law.

<u>General</u>

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

Packaging