

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

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Product specification 33220270

<u>Version</u>

Version number : 20231121

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Article information

Article number : 33220270

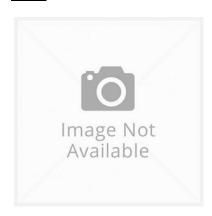
Article name : Roe deer leg bone in, EU Sales unit : ca 2.0kg 3x1pc vac

Condition : Fresh

Claim(s)

None.

<u>Photo</u>



Country of origin

Origin: European Union

Ingredient declaration

roe meat

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 10 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.

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Organoleptic standards

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

Metal detection

This product may contain shot.

Irradiation

This product has not been irradiated.

GMO

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	122.0 kcal
Energy kJ	512.0 kJ
Fat	3.6 g
of which saturates	2.1 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	22.4 g
Salt	0.2 g
Sodium	84.0 mg

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

<u>Allergen list</u>

<u>Legal allergens</u>	
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

<u>Legislation</u>

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