LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD ( 🖗 VEGETARIAN



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 ASC-C-00083

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# Product specification 39110315

# Version

Version number	: 20231129
Contact	: QA@luitenfood.com

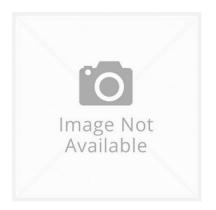
# Article information

Article number	: 39110315
Article name	: Grouse pac, UK
Sales unit	: 10x1pc on tray poly
Condition	: Frozen

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

None.

# <u>Photo</u>



## Country of origin

Born in<br/>Reared in: United Kingdom<br/>: United KingdomSlaughtered in<br/>Slaughtered in: United Kingdom

## **Ingredient declaration**

Grouse meat

## Method of preparation

**Caution:** do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging, your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

# Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ C, do not refreeze after product has been thawed.

#### **Organoleptic standards**

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

#### Metal detection

Fe	non-Fe	StS
2.0mm	2.5 mm	4.5 mm

#### **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)	
Salmonella spp.	not detected in 25g	
Listeria monocytogenes*	≤ 100	* only for Ready-To-Eat products

(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 Energy kJ Fat of which saturates Carbohydrates of which sugars Protein Salt	per 100 gram 112.0 kcal 467.0 kJ 0.9 g 0.1 g 0.0 g 0.0 g 25.9 g 1.2 g
Sodium	50.0 mg

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 172831 / NDB no. 5363).

# Allergen list

Legal allergens	
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

# 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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