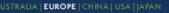


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Created on

Modified on



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IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

# Product specification 45110214

<u>Version</u>

Version number : 1.1 Contact : QA@luitenfood.com

#### Article information

| Article number | : 45110214              |  |
|----------------|-------------------------|--|
| Article name   | : Ostrich bigsteaks, SA |  |
|                | 6x ca 2.5kg vac         |  |
| Condition      | : Frozen                |  |

<u>Claim(s)</u>

None.

<u>Photo</u>

No image available.

#### Country of origin

Born in : South Africa Reared in : South Africa Slaughtered in : South Africa

#### **Ingredient declaration**

Ostrich meat

#### Method of preparation

This product should be heated thoroughly before consumption.

#### Shelf life

From production 1095 days (see product for expiry date).

#### 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

None.

#### **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. 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.

## Microbiological criteria

| <u>i nel oblological criteria</u>                              |                     |
|--|---------------------|
|  | Expiry date (cfu/g) |
| Salmonella spp.  | not detected in 25g |
| <i>Listeria monocytogenes</i> (only for Ready-To-Eat products) | $\leq 100$          |

(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) 1881/2006, (EC) 2074/2005, (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             | 121.0 kcal   |  |
| Energy kJ          | 509.0 kJ     |  |
| Fat                | 3.1 gr       |  |
| of which saturates | 0.9 gr       |  |
| Carbohydrates      | 0.4 gr       |  |
| of which sugars    | 0.0 gr       |  |
| Protein            | 22.9 gr      |  |
| Salt               | 0.2 gr       |  |
| Sodium             | 81.0 mg      |  |

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2016/5.0' published by the RIVM (no 2089).

#### <u>Allergen list</u>

| 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