



Klaverblad 11  
2266 JK Stompwijk  
The Netherlands  
<https://luitenfood.com>  
Tel: +31 71 580 80 20  
C.o.C. no.: 27052765

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

## Product specification 47110020

### Version

Version number : 1.1  
Contact : QA@luitenfood.com

Created on : 17-05-2019  
Modified on : 14-11-2022

### Article information

Article number : 47110020  
Article name : Crocodile tailfillet, SA  
ca 16x500gr vac  
Condition : Frozen

### Claim(s)

None.

### Photo

No image available.

### Country of origin

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

### Ingredient declaration

Crocodile meat (crocodylus niloticus)

### 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°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 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**

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**

|  | Expiry date (cfu/g) |
|--|---------------------|
| <i>Salmonella spp.</i>   | not detected in 25g |
| <i>Listeria monocytogenes</i> (only for Ready-To-Eat products) | ≤ 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             | 96.0 kcal    |
| Energy kJ          | 400.0 kJ     |
| Fat                | 1.3 gr       |
| of which saturates | 0.5 gr       |
| Carbohydrates      | 0.5 gr       |
| of which sugars    | 0.5 gr       |
| Protein            | 21.0 gr      |
| Salt               | 0.1 gr       |
| Sodium             | 40.0 mg      |

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

## **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.

## **General**

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.