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Product specification 75127195

Version

Version number : 20250322
Contact : QA@luitenfood.com

Article information

Article number : 75127195
Article name : Vannamei pd 8/12 750g net, ID
Sales unit : 10x1kg IQF (incl. glaze)
Condition : Frozen
Shelf life : 730 days (taken from production)
Storage temperature : -18 °C
Class : -

Claim(s)

None.

Photo

Country of origin

Catch area : Indonesia
Catch zone : Aquaculture
Catch method : semi intensive farm

Ingredient declaration

whiteleg shrimp (Litopenaeus vannamei) (**crustaceans**)

Metal detection

Metal detection has been conducted.

Microbiological criteria

	Expiry date (cfu/g)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	≤ 100
E. coli	230 MPN per 100g of flesh and intravalvular liquid

(Based on EC 2073/2005)

Nutritional values

	per 100 gram	
Energy	70.0	kcal
Energy	293.0	kJ
Fat	1.0	g
of which saturates	0.5	g
Carbohydrates	0.0	g
of which sugars	0.0	g
Protein	14.0	g
Salt	0.8	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	**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
Lupin and products thereof	not present
Molluscs and products thereof	not present

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.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

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

Packaging

This specification has been made digitally and has thus not been signed. The above mentioned analysis are only informative and indicative, with this specification all previous specifications with a similar article code become invalid. No rights can be derived from this concerning the quality or composition of the product. For questions and information please contact your account manager, new or revised specifications can be found on https://prodspec.luitenfood.com/.