

Klaverblad 11 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

Product specification 75127207

<u>Version</u>

Version number : 20250322

: QA@luitenfood.com Contact

Article information

Article number 75127207

Article name : Vannamei pd 16/20 750g net, ID Sales unit : 10x1kg IQF (incl. glaze)

Condition : Frozen

Shelf life : 730 days (taken from production)

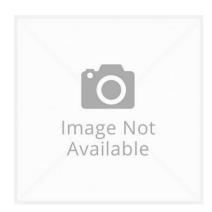
Storage temperature : -18 °C

Class

Claim(s)

None.

Photo



Country of origin

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

Ingredient declaration

80,0% whiteleg shrimp (Litopenaeus vannamei) (crustaceans), water, salt, stabiliser (E451, E452)

Metal detection

Metal detection has been conducted.

Microbiological criteria

Expiry date (cfu/g) Salmonella spp. not detected in 25g

Listeria monocytogenes

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 Crustaceans and products thereof	not present 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.

<u>General</u>

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

Packaging