LUITEN FOOD

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 C.o.C. no.: 27052765
 ASC-C-00083

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Product specification 75127218

Version

Version number	: 20250322
Contact	: QA@luitenfood.com

Article informationArticle number:75127218Article name:Vannamei pd 21/25 750gr net, INSales unit:10x1kg IQF (incl. glaze)Condition:FrozenShelf life:730 days (taken from production)Storage temperature:-18 °CClass:-

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Origin: India

Ingredient declaration

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

Metal detection

Fe	non-Fe	StS
2.0 mm	2.5 mm	3.0 mm

Microbiological criteria

iry date (cfu/q)
detected in 25g
00
MPN per 100g of flesh and intravalvular liquid

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	88.0 kcal
Energy	372.0 kJ
Fat	0.7 g
of which saturates	0.3 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	18.0 g
Salt	0.1 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