

🔊 BEEF 😱 LAMB 🎘 GAME 🖌 POULTRY 🚗 SEAFOOD 🇭 VEGETARIAN



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Created 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 75135170

### **Version**

Version number : 1.0 Contact : QA@luitenfood.com

#### Article information

Article number	: 75135170
Article name	: Greenshell mussel meat, NZ
	1x10kg
Condition	: Frozen

<u>Claim(s)</u>

None.

### <u>Photo</u>

No image available.

 Country of origin

 Catch area
 : Marlborough, Golden Bay / Tasman Bay, Coromandel, Stewart Island

 Catch zone
 : New Zealand

Catch zone : New Zealan Catch method : Farmed

#### Ingredient declaration

green shell mussel (Perna canaliculus) (molluscs)

#### Method of preparation

This product should be heated thoroughly before consumption.

#### Shelf life

From production 730 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 productColour: characteristic for productSmell : characteristic for productStructure: characteristic for product

#### Metal detection

Fe	non-Fe	StS
2.5 mm	2.5 mm	3.5 mm

#### <u>Irradiation</u>

This product has not been irradiated.

### <u>GM0</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

	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)

# 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	102.0 kcal
Energy kJ	427.0 kJ
Fat	2.5 gr
of which saturates	0.6 gr
Carbohydrates	5.1 gr
of which sugars	1.0 gr
Protein	14.7 gr
Salt	1.4 gr
Sodium	550.0 mg

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

# <u>Allergen list</u>

Legal allergens		
Gluten		not present
Crustaceans		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.