LUITEN FOOD

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

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

Product specification 75142066

<u>Version</u>

Version number	: 20240416
Contact	: QA@luitenfood.com

Article information

: 75142066
: Cooked crayfish whole 16/22, SP
: 2x2.27kg
: Frozen

Claim(s)

None.

<u>Photo</u>



Country of origin

Catch area : Spain Catch zone : FAO 05 Catch method : Wild caught in freshwater using pots and traps

Ingredient declaration

Procambarus clarkii (crustacean)

Method of preparation

This product should be heated thoroughly before consumption.

<u>Shelf life</u>

From production 730 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

Fe	non-Fe	StS
5.0 mm	5.0 mm	5.0 mm

Irradiation

This product has not been irradiated.

<u>GMO</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> 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) 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.

Nutritional values

	per 100 gram
Energy	79.8 kcal
Energy kJ	337.9 kJ
Fat	1.0 g
of which saturates	0.1 g
Carbohydrates	1.0 g
of which sugars	0.1 g
Protein	17.7 g
Salt	0.6 g
Sodium	220.0 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.

General

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

Packaging