LUITEN FOOD

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# Product specification 75142315

### <u>Version</u>

Version number	: 20240912
Contact	: QA@luitenfood.com

### Article information

Article number	: 75142315
Article name	: Langouste whole cooked 1/1.25lbs, US
Sales unit	: 10kg bulk wild catch
Condition	: Frozen

## Claim(s)

None.

### <u>Photo</u>



### Country of origin

Catch area : Western Central Atlantic Catch zone : FAO 31 Catch method : fished in traps

### Ingredient declaration

lobster tails (Panulirus argus) (crustaceans), antioxidant (E223 (sulphite))

### 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

None.

#### **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/q)
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) 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	106.0 kcal
Energy kJ	448.0 kJ
Fat	1.5 g
of which saturates	0.3 g
Carbohydrates	0.0 g
of which sugars	0.0 g
Protein	22.0 g
Salt	0.7 g
Sodium	288.0 mg

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

#### Allergen list

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)	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**