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

## Product specification 77117550

### Version

Version number : 1.0  
 Contact : QA@luitenfood.com

Created on : 27-10-2023  
 Modified on : -

### Article information

Article number : 77117550  
 Article name : Octopuscarpaccio 50gr. NL  
 2x4x50gr  
 Condition : Frozen

### Claim(s)

ASC

### Photo

No image available.

### Country of origin

Catch area : Cantabrian sea  
 Catch zone : FAO 027  
 Catch method : baskets and traps

### Ingredient declaration

98,0% **Octopus Vulgaris**, salt, enzyme (**fish**)

### Method of preparation

Ready to eat.

### Shelf life

From production 365 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 | Colour : characteristic for product    |
| Smell : characteristic for product | Structure : characteristic for product |

### Metal detection

None.

**Irradiation**

This product has not been irradiated.

**GMO**

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)                                |
|-------------------------------|--|
| <i>Salmonella</i> spp.        | not detected in 25g                                |
| <i>Listeria monocytogenes</i> | ≤ 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             | 80.0 kcal    |
| Energy kJ          | 333.0 kJ     |
| Fat                | 1.0 gr       |
| of which saturates | 0.0 gr       |
| Carbohydrates      | 2.2 gr       |
| of which sugars    | 0.0 gr       |
| Protein            | 14.4 gr      |
| Salt               | 0.8 gr       |
| Sodium             | 316.0 mg     |

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

**Allergen list**

Legal allergens

|                                      |                |
|--------------------------------------|----------------|
| Gluten                               | not present    |
| Crustaceans                          | not present    |
| Egg                                  | not present    |
| fish                                 | <b>present</b> |
| 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       |
| Lupine                               | not present    |
| Molluscs                             | <b>present</b> |

**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.

\* of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk

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