LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD (🖗 VEGETARIAN



 Klaverblad 11
 IFS COID No.

 2266 JK LEIDSCHENDAM
 SKAL 025143

 The Netherlands
 NL-BIO-01

 https://luitenfood.com
 SGS-BL-0042

 Tel: +31 71 580 80 20
 MSC-C-50827

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

IFS COID No. 55323 101 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 80370415

<u>Version</u>

| Version number | : 20231205 |
|----------------|---------------------|
| Contact | : QA@luitenfood.com |
| | |

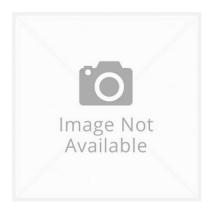
Article information

| Article number Article name Sales unit Condition | : 80370415 : Gourmet dish stone grill 700 gr, BE : 6x ca 700gr scale (be,po,chick) : Frozen |
|---|--|
| Condition | : Frozen |
| Sales unit | : 6x ca 700gr scale (be,po,chick |

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Origin: Belgium

Ingredient declaration

70,0% pork, 16,0% chicken meat, water, 4,0% Beef, bread-crumbs (**wheat flour**, rice flour, tapioca flour, yeast, salt, **spices (coriander,mustard seed)**), Gouda cheese (**lactose, milk**, lactic acid, rennet), salt, grilled paprika, **eggs**, ginger syrup (sugar, ginger), aroma, vinegar, kruiden & specerijen (dextrose, mustard seed), spices (parsley, **celery**, chives), pork proteins, **milk protein**, antioxidant (E300, E331), acidity regulator (E263, E330), thickener (E407, E450, E451), dietary fibre, natural sheep intestine

Method of preparation

This product should be heated thoroughly before consumption.

<u>Shelf life</u>

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 |
|-----------|------------------------------|
| Smell | : characteristic for product |
| Colour | : characteristic for product |
| Structure | : characteristic for product |

Metal detection

None.

<u>Irradiation</u>

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) |
|------------------------|---------------------|
| Salmonella spp.* | not detected in 25g |
| * only for peeled eggs | |

(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 | 190.0 kcal |
| Energy kJ | 799.0 kJ |
| Fat | 11.8 g |
| of which saturates | 4.5 g |
| Carbohydrates | 1.8 g |
| of which sugars | 0.6 g |
| Protein | 18.8 g |
| Salt | 1.3 g |
| Sodium | 0.5 mg |

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

Allergen list

| Legal allergens | |
|---|-------------|
| Gluten | present |
| Crustaceans | not present |
| Egg | present |
| fish | not present |
| Peanuts | not present |
| Soy | not present |
| Milk | present |
| Nuts | not present |
| Celery | present |
| Mustard | 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.

* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk

This specification has been made digitally and has thus not been signed. The above mentioned analysis are only informative and indicative, with this specification all previous specifications with a similar article code become invalid. No rights can be derived from this concerning the quality or composition of the product. For guestions and information please contact your account manager, new or revised specifications can be found on https://prodspec.luitenfood.com/.