LUITEN FOOD

🌊 BEEF 🍙 LAMB 🏋 GAME 🎧 POULTRY 🚗 SEAFOOD 🥐 VEGETARIAN



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 MSC-C-50827

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

IFS COID No. 55323 103 SKAL 025143 NL-BIO-01 5939 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 85210050

<u>Version</u>

Version number	: 20240214
Contact	: QA@luitenfood.com

Article information

Article number	: 85210050
Article name	:
Sales unit	:
Condition	: Fresh

<u>Claim(s)</u>

None.

<u>Photo</u>



Country of origin

Produced in the Netherlands. For specific origin information, please see label.

Ingredient declaration

water, 17,0% long beans, 16,0% rice, 12,0% chicken, sweet pepper, vegetable oils (sunflower oil), onion, **soy** sauce (water, sugar, caramelized sugar, **hydrolysed soy protein**, preservative: E202, thickener: E415), mashed tomato, wheat flour (**gluten**), sugar, spices (**celery**), salt, modified tapioca starch, dextrose, acidity regulator (E500), potato starch, acidity regulator (E331), vegetable fats (fully hydrogenated palm fat), **celery**, **soy** bean (**soy**), madame jeanette, aroma, yeast extract, dried vegetables, herbs

Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging, your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

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/g)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	≤ 100

(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	119.0 kcal
Energy kJ	498.0 kJ
Fat	3.8 g
of which saturates	0.6 g
Carbohydrates	16.5 g
of which sugars	1.9 g
Protein	4.8 g
Salt	0.5 g
Sodium	196.0 mg

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

<u>Allergen list</u>

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

Packaging