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

# **Product specification 85210055**

<u>Version</u>

Version number : 20240214

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**Article information** 

Article number : 85210055

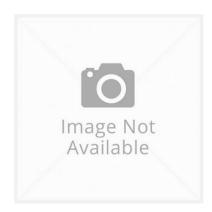
Article name Sales unit

Condition : Fresh

Claim(s)

None.

# **Photo**



## Country of origin

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

#### Ingredient declaration

water, 19,0% long beans, durum semolina, 9,0% Beef, sweet pepper, sunflower oil, onion, egg, leek, soy sauce (water, cane sugar, vegetable soy protein, colouring agent: E150, thickener: E415, preservative: E202), spices (celery, mustard), tomatoes, salt, garlic powder, wheat flour (gluten), dextrose, rapeseed oil, rape oil, potato starch, dried vegetables, madame jeanette, chicken fat, soy, hydrogenated palm fat, thickener (E415), antioxidant (E300), sugar, acidity regulator (E500ii), aroma, yeast extract, **shrimp powder**, **mustard seed**, palm oil, 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.

# **Product specification 85210055**

# **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.

#### **GMO**

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	130.0 kcal
Energy kJ	541.0 kJ
Fat	6.1 g
of which saturates	1.1 g
Carbohydrates	13.5 g
of which sugars	1.9 g
Protein	4.4 g
Salt	1.0 g
Sodium	384.0 mg

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

# Allergen list

<u>Legai allergens</u>	
Gluten	present
Crustaceans	present
Egg	present
fish	not present
Peanuts	not present
Soy	present
Milk	not 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.

## **General**

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

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**Packaging**