<u>LUITEN FOOD</u>

🔟 BEEF 🍙 LAMB (GAME 🕥 POULTRY 🍋 FISH & SEAFOOD





: 14-01-2022

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Created on

Modified on



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

Product specification 85220120

Version

Version number : 1.0 Contact : QA@luitenfood.com

Article information

Article number	: 85220120
Article name	: Broccoli cheese burger, NL
	6x1.275kg vac
Condition	: Frozen

<u>Claim(s)</u>

Suitable for vegetarians

<u>Photo</u>



Country of origin

For specific origin information, please see label.

Ingredient declaration

36,0% broccoli, 10,0% Gouda cheese (**lactose, milk**), vegetable oils (sunflower, palm), breadcrumbs (**WHEAT flour (GLUTEN)**), yeast, kitchen salt, sunflower oil, rapeseed oil, hungarian paprika (powdered), turmeric, cornflakes (corn, **BARLEY malt extract**, kitchen salt), breadcrumbs (**gluten**), water, WHEAT flour (**gluten**), potato fibres, salt, modified potato starch E1422, EGG albumen, maltodextrin (corn), modified starch (E1422), potato starch, emulsifier (E461), cornflour (corn), rice flour, garlic powder, thickener (E412), **wheat fibres**, onion powder, raising agent (E450, E500), parsley, garlic extract.

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

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	Colour : characteristic for product
Smell : characteristic for product	Structure : characteristic for product

Metal detection

Fe	non-Fe	StS
2.0 mm	2.5 mm	3.0 mm

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. 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)
not detected in 25g
≤ 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) 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

<u>Nuclicional values</u>	
	per 100 gram
Energy	265.8 kcal
Energy kJ	1110.3 kJ
Fat	14.0 gr
of which saturates	3.5 gr
Carbohydrates	25.9 gr
of which sugars	4.2 gr
Protein	7.0 gr
Salt	1.3 gr
Sodium	512.0 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		not 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.

*of organic origin - a^{a} Beter Leven keurmerk - BL = Beter Leven keurmerk