

Product specification 85310210

Version

Version number : 20260708
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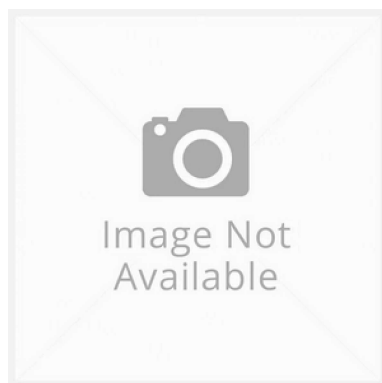
Article information

Article number	: 85310210
Article name	: Beef sausage roll 40gr, AU
Sales unit	: 120x1pc caterers pack
Condition	: Frozen
Shelf life	: 540 days (taken from production)
Storage temperature	: -18 °C
Class	: -

Claim(s)

None.

Photo



Country of origin

Origin: Australia

Ingredient declaration

flour (wheat flour, thiamin, folic acid), water, beef mince (21%), margarine (vegetable oils, water, salt, emulsifiers (e471, e472c), antioxidant (e304), natural flavour), bread crumbs (wholemeal wheat flour (added thiamine and folic acid), water, bread premix [salt, wheat flour, sugar, monocalcium phosphate, wheat flour, e472e, e170, emulsifier (e471), antioxidants (e307, e304, e330), vegetable oil, ascorbic acid, bakery enzyme], instant yeast, gluten.), carrot, onion, sausage meal (rice flour, whole wheat flour, wheat bran, mineral salt (e451, e450, e452), colour (e160c), herb & spice extracts, canola oil.), potato flakes (potatoes 99.5%, emulsifier (e471), food acid (e330))), salt, chicken seasoning (salt, sugar, natural flavour (yeast extract, salt, maltodextrin, flavouring), maltodextrin (from tapioca or corn), flavour enhancers (e621, e635), vegetable powder (onion), hydrolysed vegetable protein, corn starch, spices (curry powder), colours (e150d, e100), spice extract (pepper))), beef seasoning (southern ocean sea salt, maize maltodextrin, cane sugar, yeast extract, rice flour, dehydrated vegetables, (onion, celery and garlic), natural vegetable flavours, caramelised sugar syrup (colour), flavour enhancers (e627, e631), sunflower oil)), pepper, colour (e100).

Metal detection

None.

Microbiological criteria

Expiry date (cfu/g)	
<i>Salmonella spp.</i> **	not detected in 25g ** only for peeled eggs

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	239.0 kcal
Energy	998.0 kJ
Fat	11.3 g
of which saturates	6.1 g
Carbohydrates	24.6 g
of which sugars	1.3 g
Protein	8.6 g
Salt	1.2 g

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

Legal allergens

Cereals containing gluten and products thereof	present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

Method of preparation

This product should be heated thoroughly before consumption.

Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

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.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging