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C.o.C. no.: 27052765

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

Product specification 86110110

<u>Version</u>

Version number : 20250224

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Article information

Article number 86110110

Article name Vegetarian blocks cooked, NL

Sales unit 1x10kg bag : Frozen Condition

Shelf life : 730 days (taken from production)

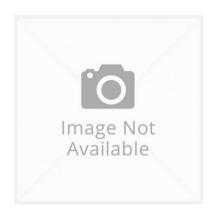
Storage temperature : -18 °C

Class

Claim(s)

Suitable for vegetarians

Photo



Country of origin

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

Ingredient declaration

water, 14,0% vegetable proteins (soy, wheat gluten), sunflower oil, free-range chicken egg protein, starch (potato) (wheat), natural flavouring (egg), wheat fibres, vinegar, spices, dextrose, buffered vinegar powder (preservative ingredient), potassium chloride, salt, acidity regulator (E330), mineral (iron), vitamin B12

Metal detection

None.

Microbiological criteria

Expiry date (cfu/q) Salmonella spp. not detected in 25g ≤ 100

Listeria monocytogenes

(Based on EC 2073/2005)

Nutritional values

| | per 100 gram |
|--------------------|--------------|
| Energy | 184.0 kcal |
| Energy | 771.0 kJ |
| Fat | 8.0 g |
| of which saturates | 1.0 g |
| Carbohydrates | 9.6 g |
| of which sugars | 1.2 g |
| Protein | 17.1 g |
| Salt | 1.1 g |

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

Legal allergens

| Sesame seeds and products thereof not present Sulphur dioxide and sulphites >10 ppm not present Lupin and products thereof not present | Sulphur dioxide and sulphites >10 ppm Lupin and products thereof | present 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.

<u>General</u>

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

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Packaging