



Product specification 95410925

Version

Version number : 20260717
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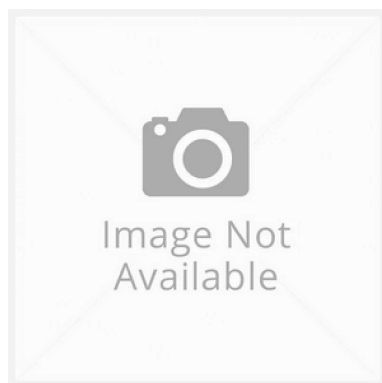
Article information

Article number : 95410925
Article name : Hollandaise sauce
Sales unit : 210g 60 cups in crate
Condition : Fresh
Shelf life : 120 days (taken from production)
Storage temperature : 4 °C
Class : -

Claim(s)

None.

Photo



Country of origin

Produced in: Belgium

Ingredient declaration

water, rapeseed oil, mousseline (corn starch, rice starch, sea salt, **egg yolk powder**, **whole milk powder**, coconut oil, **milk protein**, **lactose**, sugar, rice cooking cream, natural flavoring, turmeric), lemon juice, concentrated butter (**milk**), aroma (butter flavoring)

Metal detection

Fe	non-Fe	StS
2.5 mm	2.5 mm	3.0 mm

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i>	≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	311.0 kcal
Energy	1283.0 kJ
Fat	32.0 g
of which saturates	3.5 g
Carbohydrates	5.4 g
of which sugars	1.1 g
Protein	0.5 g
Salt	1.1 g

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

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	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)	present
Nuts and products thereof	not present
Celery and products thereof	not 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