LUITEN FOOD

Modified on

Created on

BEEF

LAMB

GAME POULTRY FISH & SEAFOOD

Klaverblad 11 2266 JK Stompwijk The Netherlands https://luitenfood.com Tel: +31 71 580 80 20 C.o.C. no.: 27052765

: 04-09-2018

: 04-09-2018

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042



Product specification 10114650

<u>Version</u>

Version number : 1.0 Contact : QA@luitenfood.com

Article information

| Article number | ; | 10114650 |
|----------------|---|-------------------------|
| Article name | : | Beef diamond muscle, NL |
| | | 2pc vac |
| Condition | : | Frozen |

<u>Claims</u>

Halal -Kosher -Organic -Beter Leven -

<u>Photo</u>

No image available.

Country of origin

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

Ingredient declaration

Beef

Method of preparation

This product should be heated through 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 Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

Metal detection

| Fe | non-Fe | StS |
|--------|--------|--------|
| 2,5 mm | 3,0 mm | 4,0 mm |

Irradiation

This product has not been irradiated.

<u>GMO</u>

This product is free from genetically modified materials; in accordance with current European legislation, ((EC) 1829/2003 & (EC) 1830/2003). In case of game meat no guarantee can be given that the product is free of GMO's according to EU legislation, because of uncontrolled feeding pattern.

Microbiological criteria

| | Expiry date (cfu/g) | | |
|------------------------|---------------------|--|--|
| Salmonella spp. | absent in 25gr | | |
| Listeria monocytogenes | ≤ 100 | | |
| | | | |

(Based on EC 2073/2005)

Physical, chemical and packaging criteria

This product is free form any physcial and chemical contamination: (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (EU) 37/2010 and other applicable legislation.

Conformity of primary packaging material:

(EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Nutritional values

| | per 100 gram | RI % |
|---------------|--------------|------|
| Energy | 129.0 kcal | 6.5 |
| Energy kJ | 540.0 kJ | N/A |
| Fat | 4.5 gr | 6.4 |
| Saturated fat | 1.3 gr | 6.7 |
| Carbohydrate | 0.0 gr | 0.0 |
| Sugars | 0.0 gr | 0.0 |
| Protein | 22.1 gr | 44.2 |
| Salt | 0.1 gr | N/A |
| Sodium | 55.0 mg | 2.3 |

The nutritional values are based on data of the 'National Nutrient database for Standard Reference – Release 28' published by the USDA (no 23398).

<u>Allergen list</u>

| Legal allergens | | |
|--------------------------------------|----------|-------------|
| Gluten | | not present |
| Crustaceans | | not present |
| Egg | | not present |
| Fish | | not present |
| Peanuts | | not present |
| Soy | | not present |
| Milk | | not 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 |

<u>Legislation</u>

All products meet requirements of the EU Food Law.

<u>General</u>

Please mention product code, production date and expiry date as mentioned on the package, when corresponding about the product.