LUITEN FOOD

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GAME POULTRY FISH & SEAFOOD

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



Product specification 10261450

Version

Version number : 1.0 Contact : QA@luitenfood.com

Article information

| Article number | : 10261450 |
|----------------|--------------------|
| Article name | : Beef outside, UY |
| | p/pc vac |
| Condition | : Fresh |

<u>Claims</u>

| : | + | |
|---|-------|--------------------------|
| : | - | |
| : | - | |
| : | - | |
| | : : : | : + : - : - : - |

<u>Photo</u>

No image available.

Country of origin

| Born in | : Uruguay |
|----------------|-----------|
| Reared in | : Uruguay |
| Slaughtered in | : Uruguay |

Ingredient declaration

Beef

Method of preparation

This product should be heated through before consumption.

Shelf life

From production 122 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 |
|--------|--------|---------|
| 8,0 mm | 8,0 mm | 10,0 mm |

Irradiation

This product has not been irradiated.

<u>GM0</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

| Merobiological citteria | 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 | 154.0 kcal | 7.7 |
| Energy kJ | 645.0 kJ | N/A |
| Fat | 7.7 gr | 11.0 |
| Saturated fat | 2.5 gr | 12.5 |
| Carbohydrate | 0.0 gr | 0.0 |
| Sugars | 0.0 gr | 0.0 |
| Protein | 21.0 gr | 42.0 |
| Salt | 0.1 gr | N/A |
| Sodium | 50.0 mg | 2.1 |

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

<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 |
| | | |

Legislation

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.