# LUITEN FOOD

# BEEF LAMB GAME POULTRY FISH & SEAFOOD

Modified on

Created on

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IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083



# Product specification 10262650

## **Version**

| Version number | : 1.0               |
|----------------|---------------------|
| Contact        | : QA@luitenfood.com |

## Article information

| Article number | : 10262650                |
|----------------|---------------------------|
| Article name   | : Beef diamond muscle, UY |
|                | ca 0.2kg 30x2pc vac       |
| Condition      | : Fresh                   |

<u>Claim(s)</u> None.

## <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 thoroughly before consumption.

#### Shelf life

From production 120 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 mm | 8 mm   | 10 mm |

#### **Irradiation**

This product has not been irradiated.

#### <u>GM0</u>

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms. Due to an uncontrolled feeding pattern of game meat or wild caught fish, no guarantees can be given that these products are free from GMO's.

#### Microbiological criteria

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

(Based on EC 2073/2005)

#### Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005, (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.

| <u>Nutritional values</u> |           |              |      |  |  |
|---------------------------|-----------|--------------|------|--|--|
|                           | per 100 g | per 100 gram |      |  |  |
| Energy                    | 142.0     | kcal         | 7.1  |  |  |
| Energy kJ                 | 595.0     | kJ           | N/A  |  |  |
| Fat                       | 5.8       | gr           | 8.3  |  |  |
| Saturated fat             | 2.0       | gr           | 10.0 |  |  |
| 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                    | 60.0      | mg           | 2.5  |  |  |
|                           |           |              |      |  |  |

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

#### **Legislation**

This product meets the requirements of the European Food Law.

#### **General**

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.