

🔊 BEEF 💮 LAMB 🏋 GAME 🕥 POULTRY 🚗 FISH & SEAFOOD



USTRALIA | EUROPE | CHINA | USA | JAPAN

: 19-06-2017

: 06-05-2021

Created on

Modified on



101

Klaverblad 11IFS CC2266 JK StompwijkSKAL (The NetherlandsNL-BIChttps://luitenfood.comSGS-BTel: +31 71 580 80 20MSC-CC.o.C. no.: 27052765ASC-C

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

# Product specification 10310119

<u>Version</u>

Version number : 1.5 Contact : QA@luitenfood.com

#### **Article information**

Article number	: 10310119
Article name	: Beef burger "Angus Pure" 125g, BE
	5x5pc poly
Condition	: Frozen

Claim(s) Halal

laiai

### <u>Photo</u>



#### Country of origin

Produced in Belgium with meat from Australia.

#### Ingredient declaration

86,0% Beef, water, starch, salt, dietary fibre, acidity regulator (E262), dextrose, herbs & spices, antioxidant (E301, E331, E300), rice flour, sugar, onion, leek

#### Method of preparation

This product should be heated thoroughly before consumption.

### Shelf life

From production 365 days (see product for expiry date).

### Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ C, do not refreeze after product has been thawed.

#### <u>Organoleptic standards</u>

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

#### Metal detection

None.

#### **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)		Expiry date (cfu/q)
Total aërobe plate count	$\leq$ 10.000.000	Listeria monocytogenes	≤ 100
<i>Salmonella</i> spp.	not detected in 25g	E. coli	≤ 500

(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.

# Nutritional values

<u>Nutificional values</u>	
	per 100 gram
Energy	233.0 kcal
Energy kJ	966.0 kJ
Fat	19.2 gr
of which saturates	9.6 gr
Carbohydrates	2.3 gr
of which sugars	0.4 gr
Protein	12.3 gr
Salt	1.6 gr
Sodium	660.0 mg

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

This product meets the requirements of the European Food Law.

# <u>General</u>

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