

LUITEN FOOD

BEEF

LAMB

GAME

POULTRY

FISH & SEAFOOD

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302

NL
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EG

Product specification 14141156

Version

Version number : 1.0
Contact : QA@luitenfood.com

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Article information

Article number : 14141156
Article name : Lamb frenched rack 75/45 412-468g, NZ
ca 440g 10x2pc vac
Condition : Frozen

Claim(s)

None.

Photo

No image available.

Country of origin

Born in : New Zealand
Reared in : New Zealand
Slaughtered in : New Zealand

Ingredient declaration

Lamb meat

Method of preparation

This product should be heated thoroughly 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

None

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Irradiation

This product has not been irradiated.

GMO

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) |
|-------------------------------|---------------------|
| <i>Salmonella spp.</i> | absent in 25gr |
| <i>Listeria monocytogenes</i> | ≤ 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.

Nutritional values

| | per 100 gram | RI % |
|---------------|--------------|------|
| Energy | 160.0 kcal | 8.0 |
| Energy kJ | 669.0 kJ | N/A |
| Fat | 8.6 gr | 12.3 |
| Saturated fat | 2.8 gr | 13.9 |
| Carbohydrate | 0.0 gr | 0.0 |
| Sugars | 0.0 gr | 0.0 |
| Protein | 20.6 gr | 41.3 |
| Salt | 0.2 gr | N/A |
| Sodium | 67.0 mg | 2.8 |

The nutritional values are based on data of the 'National Nutrient database for Standard Reference – Release 28' published by the USDA (no 17082).

Allergen list

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.

General

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