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IFS COID No. 55323  
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ASC-C-00083

## Product specification 14141377

### Version

Version number : 1.0  
Contact : QA@luitenfood.com

Created on : 17-01-2020  
Modified on : -

### Article information

Article number : 14141377  
Article name : Lamb loin 1rib 25mm reformed, NL  
ca 50g 20x4pc vac  
Condition : Frozen

### Claim(s)

Halal

### Photo

No image available.

### Country of origin

Born in : New Zealand  
Reared in : New Zealand  
Slaughtered in : New Zealand  
Cut in : New Zealand/ The Netherlands

### 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

| Fe     | non-Fe | StS    |
|--------|--------|--------|
| 4.0 mm | 4.5 mm | 7.0 mm |

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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 g  |
|--------------------|------------|
| Energy             | 273.0 kcal |
| Energy kJ          | 1143.0 kJ  |
| Fat                | 22.9 gr    |
| of which saturates | 9.6 gr     |
| Carbohydrates      | 0.2 gr     |
| of which sugars    | 0.0 gr     |
| Protein            | 16.6 gr    |
| Salt               | 0.2 gr     |
| Sodium             | 0.0 mg     |

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 174463 / NDB no. 17408).

## 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.