# LUITEN FOOD







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## **Product specification 14212160**

**Version** 

Version number: 1.1Created on: 18-02-2019Contact: QA@luitenfood.comModified on: 28-07-2020

Article information

Article number: 14212160

Article name : Lamb frenched rack 37/37, AU

ca 530gr 14x2pc vac

Condition : Fresh

Claim(s)

None.

**Photo** 

No image available.

#### Country of origin

Born in : Australia Reared in : Australia Slaughtered in : Australia

## **Ingredient declaration**

Lamb meat

# Method of preparation

This product should be heated thoroughly before consumption.

## **Shelf life**

From production 90 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

## **Metal detection**

| Fe     | non-Fe | StS    |
|--------|--------|--------|
| 7.0 mm | 6.0 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/q) |
|------------------------|---------------------|
| Salmonella spp.        | not detected in 25g |
| Listeria monocytogenes | ≤ 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 |  |  |
|--------------------|--------------|--|--|
| Energy             | 237.0 kcal   |  |  |
| Energy kJ          | 992.0 kJ     |  |  |
| Fat                | 16.9 gr      |  |  |
| of which saturates | 8.1 gr       |  |  |
| Carbohydrates      | 0.0 gr       |  |  |
| of which sugars    | 0.0 gr       |  |  |
| Protein            | 21.3 gr      |  |  |
| Salt               | 0.2 gr       |  |  |
| Sodium             | 69.0 mg      |  |  |

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 174414 / NDB no. 17314).

#### Allergen list

| <u>Legal allergens</u>               |          |             |
|--------------------------------------|----------|-------------|
| 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 |
|                                      |          |             |

### <u>Legislation</u>

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.

<sup>\*</sup>of organic origin - <sup>a</sup> Beter Leven keurmerk - BL = Beter Leven keurmerk