

LUITEN FOOD

BEEF

LAMB

GAME

POULTRY

FISH & SEAFOOD

Klaverblad 11
2266 JK Stompwijk
The Netherlands
<https://luitenfood.com>
Tel: +31 71 580 80 20
C.o.C. no.: 27052765

IFS COID No. 55323
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302



Product specification 25120726

Version

Version number : 1.0
Contact : QA@luitenfood.com

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Article information

Article number : 25120726
Article name : Venison goulash edel, NL
8x400g vac
Condition : Frozen

Claims

Halal -
Kosher -
Organic -
Beter Leven -

Photo

No image available.

Country of origin

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

Ingredient declaration

venison

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 1095 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

Metal detection has been conducted.

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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) | | Expiry date (cfu/g) |
|--------------------------|---------------------|-------------------------------|---------------------|
| Total aërobe plate count | ≤ 10.000.000 | <i>Listeria monocytogenes</i> | ≤ 100 |
| <i>Salmonella</i> spp. | absent in 25gr | <i>E. coli</i> | ≤ 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

| | per 100 gram | RI % |
|---------------|--------------|------|
| Energy | 157.0 kcal | 7.8 |
| Energy kJ | 658.0 kJ | N/A |
| Fat | 7.1 gr | 10.1 |
| Saturated fat | 3.7 gr | 18.5 |
| Carbohydrate | 0.0 gr | 0.0 |
| Sugars | 0.0 gr | 0.0 |
| Protein | 21.8 gr | 43.6 |
| Salt | 0.2 gr | N/A |
| Sodium | 75.0 mg | 3.1 |

The nutritional values are based on data of the 'National Nutrient database for Standard Reference – Release 28' published by the USDA (no 17343).

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.