



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
SKAL 025143
NL-BIO-01
SGS-BL-0042
MSC-C-50827
ASC-C-00083

Product specification 27140680

Version

Version number : 1.2
Contact : QA@luitenfood.com

Created on : 10-11-2016
Modified on : 09-03-2020

Article information

Article number : 27140680
Article name : Venison trimming, PL
2x5kg vac
Condition : Frozen

Claim(s)

None.

Photo

No image available.

Country of origin

For specific origin information, please see label.

Ingredient declaration

Venison

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 | 6.0 mm |

This product may contain shot.

Product specification 27140680

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 |
|--------------------|--------------|
| Energy | 112.0 kcal |
| Energy kJ | 476.0 kJ |
| Fat | 3.3 gr |
| of which saturates | 1.0 gr |
| Carbohydrates | 0.0 gr |
| of which sugars | 0.0 gr |
| Protein | 20.6 gr |
| Salt | 0.1 gr |
| Sodium | 50.0 mg |

The nutritional value has been determined using calculations (of the supplier).

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.