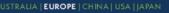
# LUITEN FOOD

🔊 BEEF 🛜 LAMB 🏋 GAME 😽 POULTRY 🚗 FISH & SEAFOOD





: 30-09-2020

: -

Created on

Modified on



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# Product specification 32210612

# **Version**

Version number : 1.0 Contact : QA@luitenfood.com

# Article information

| Article number | : 32210612                             |
|----------------|--|
| Article name   | : Wild boar goulash shoulder s/off, SI |
|                | 4x2.5kg vac                            |
| Condition      | : Fresh                                |

# <u>Claim(s)</u>

None.

# <u>Photo</u>

No image available.

# Country of origin

For specific origin, please see label.

#### **Ingredient declaration**

Wild boar meat

#### Method of preparation

This product should be heated thoroughly before consumption.

#### Shelf life

From production 10 days (see product for expiry date).

#### Storage advice

Fresh : store between  $-1^{\circ}$ C and  $4^{\circ}$ C. For the exact temperature, check the label. Frozen : store at  $-18^{\circ}$ C, do not refreeze after product has been thawed.

# Organoleptic standards

Taste : characteristic for productColour: characteristic for productSmell : characteristic for productStructure: characteristic for product

#### Metal detection

| Fe     | non-Fe | StS    |
|--------|--------|--------|
| 1.5 mm | 1.5 mm | 2.5 mm |

Although metaldetection has been conducted, this product still may contain shot.

#### **Irradiation**

This product has not been irradiated.

## <u>GM0</u>

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) |
|---|---------------------|
| Salmonella spp.   | not detected in 25g |
| Listeria monocytogenes (only for Ready-To-Eat products) | $\leq 100$          |

(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             | 122.0 kcal   |
| Energy kJ          | 510.0 kJ     |
| Fat                | 3.3 gr       |
| of which saturates | 1.0 gr       |
| Carbohydrates      | 0.0 gr       |
| of which sugars    | 0.0 gr       |
| Protein            | 21.5 gr      |
| Salt               | 0.1 gr       |
| Sodium             | 40.0 mg      |

The nutritional values are based on data of the 'U.S. Department of Agriculture, Agricultural Research Service. FoodData Central, 2019' (FDC ID: 175297 / NDB no. 17158).

# <u>Allergen list</u>

| 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.

# <u>General</u>

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

\* of organic origin - a Beter Leven keurmerk - BL = Beter Leven keurmerk