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Klaverblad 11 2266 JK Stompwijk Gem. Leidschendam-Voorburg The Netherlands T: +31 71 580 80 20 F: +31 71 580 13 98 www.luitenfood.com C.o.C. number: 27052765 EG number: NL-5939 EG

Product specification 33110070

<u>Version</u>

Version number : 1.0 Created by : A. Mudde

Article information

BEEF

Article number : 33110070 Article name : Roe deer Tenderloin NL Luiten frz Condition : Frozen

Claims

Halal _ : Kosher _ : Organic : Beter Leven :

Photo

No image available.

Country of origin

Produced in The Netherlands. For specific origin information, please see label.

Ingredient declaration

Roe deer meat

Method of preparation

This product should be heated through 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

This product may contain shot.

SKAL 025143 / NL-BIO-01 / SGS-BL-0042

This specification has been made digitally and has thus not been signed. The above mentioned analysis are only informative and indicative, with this specification all previous specifications with a similar article code become invalid. No rights can be derived from this concerning the quality or composition of the product. For questions and information please contact your account manager, new or revised specifications can be found on https://productspecifications.luitenfood.com/. Page 1 of 2

Irradiation

This product has not been irradiated.

<u>GMO</u>

This product is free from genetically modified materials; in accordance with current European legislation, ((EC) 1829/2003 & (EC) 1830/2003). In case of game meat no guarantee can be given that the product is free of GMO's according to EU legislation, because of uncontrolled feeding pattern.

Microbiological criteria

| | Expiry date (cfu/g) | |
|-------------------------|---------------------|----------------------------------|
| Salmonella spp. | absent in 25gr | |
| Listeria monocytogenes* | ≤ 100 [°] | * only for Ready-To-Eat products |
| | | |

(Based on EC 2073/2005)

Physical and chemical criteria

This product is free of any physical and chemical contamination ((EC) 10/2011, (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005 & (EC) 2377/1990 and other applicable legislation).

Nutritional values

| | per 100 gram | GDA in % |
|---------------|--------------|----------|
| Energy | 122.0 kcal | 6.1 |
| Energy kJ | 512.0 kJ | N/A |
| Fat | 3.6 gr | 5.1 |
| Saturated fat | 2.1 gr | 10.5 |
| Carbohydrate | 0.0 gr | 0.0 |
| Sugars | 0.0 gr | 0.0 |
| Protein | 22.4 gr | 44.8 |
| Salt | 0.1 gr | N/A |
| Sodium | 54.0 mg | 2.3 |

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2013/4.0' published by the RIVM (no 339).

<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

All products meet requirements of the EU Food Law.

<u>General</u>

Please mention product code, production date and expiry date as mentioned on the package, when corresponding about the product.

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