LUITEN FOOD

Modified on

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LAMB (🖹 GAME 🔛 POULTRY

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FISH & SEAFOOD

: 26-10-2016

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Product specification 33110113

<u>Version</u>

Version number : 1.0 Created by : D.Peereboom

Article information

BEEF

Article number	: 33110113
Article name	: Roe deer saddle bone in +1,8kg, UK
	ca 2.5kg 5x1pc vac
Condition	: Frozen

<u>Claims</u>

Halal : -Kosher : -Organic : -Beter Leven : -

<u>Photo</u>

No image available.

Country of origin

United Kingdom

Ingredient declaration

Roe deer meat

Method of preparation

This product should be heated through before consumption.

<u>Shelf life</u>

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.

Fe	non-Fe	StS
2,5 mm	3 mm	5 mm

SKAL 025143 / NL-BIO-01 / ASC-C-00083 / MSC-C-50827 / 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/.

Irradiation

This product has not been irradiated.

<u>GM0</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.

General

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

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