

POULTRY

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FISH & SEAFOOD

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Product specification 33110320

<u>Version</u>

Version number : 1.0 Created by : D.Peereboom

Article information

BEEF

Article number : 33110320 Article name : Roe deer leg bone in -1,5kg, UK Condition : Frozen

Claims

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

Photo



Country of origin

United Kingdom

Ingredient declaration

Roe deer meat

Method of preparation

This product should be heated through 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

: characteristic for product Colour Structure : characteristic for product

Metal detection

This product may contain shot.

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

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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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