

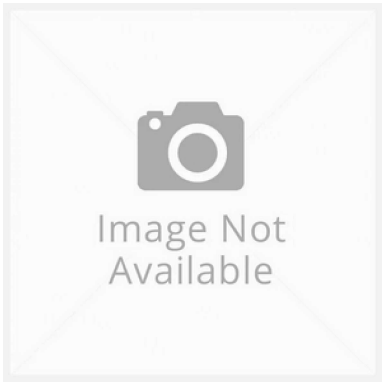
Product specification 10310148

Version
Version number : 20251119
Contact : QA@luitenfood.com

Article information
Article number : 10310148
Article name : Beef burger "Angus Pure" 65g, BE
Sales unit : 8x9pc flowpack
Condition : Frozen
Shelf life : 365 days (taken from production)
Storage temperature : -18 °C
Class : -

Claim(s)
Halal

Photo



Country of origin
Produced in Belgium.

Ingredient declaration
86,0% beef, water, starch, salt, dietary fibre, acidity regulator (E262), dextrose, herbs & spices, antioxidant (E301, E331, E300), rice flour, sugar, onion, leek

Metal detection
None.

Microbiological criteria		Expiry date (cfu/g)	Expiry date (cfu/g)
Salmonella spp.*	not detected in 25g	E. coli	≤ 5000
Salmonella spp.**	not detected in 10g		

(Based on EC 2073/2005)
* meat preparation from poultry
** meat preparation other than poultry

Nutritional values

per 100 gram

Energy	233.0	kcal
Energy	966.0	kJ
Fat	19.2	g
of which saturates	9.6	g
Carbohydrates	2.3	g
of which sugars	0.4	g
Protein	12.3	g
Salt	1.6	g

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

Legal allergens

Cereals containing gluten and products thereof	not present
Crustaceans and products thereof	not present
Eggs and products thereof	not present
Fish and products thereof	not present
Peanuts and products thereof	not present
Soybeans and products thereof	not present
Milk and products thereof (including lactose)	not present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	not present
Sesame seeds and products thereof	not present
Sulphur dioxide and sulphites >10 ppm	not present
Lupin and products thereof	not present
Molluscs and products thereof	not present

Method of preparation

This product should be heated thoroughly before consumption.

Organoleptic standards

Taste	: characteristic for product.
Smell	: characteristic for product.
Colour	: characteristic for product.
Structure	: characteristic for product.

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (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.

Genetically modified organisms (GMO)

This product is free from genetically modified organisms and in accordance with (EC) 1829/2003 and (EC) 1830/2003.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

General

When corresponding about this product, please mention the batchcode and expiry date of the product.

Packaging