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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EU MSC-C-50827 ASC-C-00083

# **Product specification 10310292**

**Version** 

Version number : 20251119

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**Article information** 

Article number : 10310292

Article name : Beef minced meat, NL

Sales unit : 42x100gr Condition : Frozen

: 730 days (taken from production) Shelf life

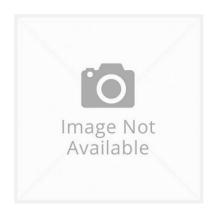
Storage temperature : -18 °C

Class

#### Claim(s)

Halal

# **Photo**



#### **Country of origin**

Produced in The Netherlands

### **Ingredient declaration**

100,0% halal beef

#### **Metal detection**

Fe	non-Fe	StS
5.5 mm	6.0 mm	7.0 mm

#### Microbiological criteria

	Expiry date (cfu/q)		Expiry date (cfu/g)
Total aërobic plate count	≤ 10.000.000	Listeria monocytogenes	≤ 100
Salmonella spp.*	not detected in 25g	E. coli	≤ 500
Salmonella spp.**	not detected in 10g		

(Based on EC 2073/2005)

- minced meat from poultry
- \*\* minced meat other than poultry

#### **Nutritional values**

	per 100 gram
Energy	222.3 kcal
Energy	925.9 kJ
Fat	16.3 g
of which saturates	6.9 g
Carbohydrates	0.2 g
of which sugars	0.0 g
Protein	18.7 g
Salt	0.2 g

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

#### Legal allergens

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

#### <u>General</u>

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

# **Product specification 10310292**

PackagingPrimary packaging (name + material): Plastic bagPrimary packaging weight (g): 2.00 g