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

# **Product specification 12120815**

<u>Version</u>

Version number : 20250919

Contact : QA@luitenfood.com

**Article information** 

Article number 12120815 Article name Veal Liver, NZ

Sales unit iwp Condition : Frozen

Shelf life : 730 days (taken from production)

Storage temperature : -18 °C

Class

## Claim(s)

None.

# **Photo**



# **Country of origin**

Produced in New Zealand. For specific origin information, please see label.

## **Ingredient declaration**

Veal meat

### **Metal detection**

None.

# Microbiological criteria

Expiry date (cfu/g) Salmonella spp. absent in 25gr

Listeria monocytogenes\* \* only for Ready-To-Eat products  $\leq 100$ 

(Based on EC 2073/2005)

#### **Nutritional values**

	per 100 gram
Energy	172.0 kcal
Energy	722.0 kJ
Fat	5.8 g
of which saturates	1.9 g
Carbohydrates	2.0 g
of which sugars	0.0 g
Protein	27.9 g
Salt	0.1 g

The nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 1439).

### 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 Lupin and products thereof	not present not present
Lupin and products thereof  Molluscs and products thereof	not present not present 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.

### <u>General</u>

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

Product specification	12120815
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**Packaging**