

Klaverblad 11 IFS COID No. 2266 JK LEIDSCHENDAM SKAL 025143 The Netherlands NL-BIO-01 https://luitenfood.com SGS-BL-0042 Tel: +31 71 580 80 20 MSC-C-50827

C.o.C. no.: 27052765

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083

Product specification 27141950

<u>Version</u>

Version number : 20250328

Contact : QA@luitenfood.com

Article information

Article number : 27141950

Article name : Fallow deer topside ss/off, UK

Sales unit : p/pc vac Condition : Frozen

Shelf life : 1095 days (taken from production)

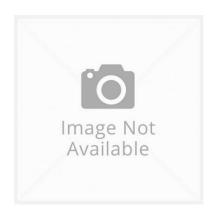
Storage temperature $\,:\,$ -18 °C

Class : -

Claim(s)

None.

<u>Photo</u>



Country of origin

Born in : United Kingdom Reared in : United Kingdom Slaughtered in : United Kingdom

Ingredient declaration

Venison

Nutritional values

	per 100 gram
Energy	139.0 kcal
Energy	585.0 kJ
Fat	4.8 g
of which saturates	2.1 g
Carbohydrates	2.4 g
of which sugars	0.4 g
Protein	21.5 g
Salt	0.2 g

The nutritional value has been determined using calculations (of the supplier) and the nutritional values are based on data of the Dutch 'NEVO – NEVO-online version 2021/7.1' published by the RIVM (no 339).

Legal allergens

<u> </u>	
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

Microbiology

Due to less controlled hygiene and hunting circumstances the absence of pathogens cannot be guaranteed.

Metal detection

This product may contain shot.

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)

Due to an uncontrolled feeding pattern of game meat, no guarantees can be given that these products are free from GMO's.

Irradiation

This product has not been irradiated.

Legislation

This product meets the requirements of the European Food Law.

Genera

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

Packaging