

**Product specification 27310610****Version**

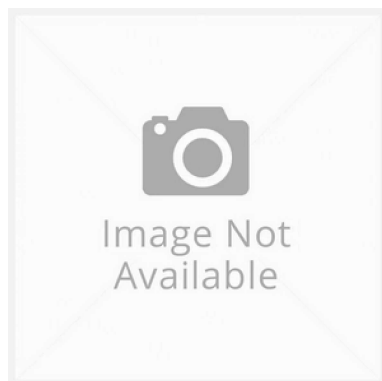
Version number : 20251120
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Article information

Article number : 27310610
Article name : Deer Wellington, NL
Sales unit : ca 600gr 14x1pc vac
Condition : Frozen
Shelf life : 304 days (taken from production)
Storage temperature : -18 °C
Class : -

Claim(s)

None.

Photo**Country of origin**

Produced in The Netherlands.

Ingredient declaration

41,0% venison, 38,0% puff pastry (**wheat flour**, concentrated butter (**milk**), water, salt),
18,0% stuffing (rapeseed oil, water, 15,0% mushrooms, bread crumbs (flour (**wheat**), yeast, salt),
spices, onions, sunflower oil, modified starch, **mustard**, brandy vinegar, herbs, salt,
rice semolina, cane sugar, caramel sugar, dextrose, thickener E415), water, salt

Metal detection

Fe	non-Fe	StS
3.5 mm	4.0 mm	5.5 mm

Microbiological criteria

	Expiry date (cfu/g)
<i>Salmonella</i> spp.	not detected in 25g
<i>Listeria monocytogenes</i>	≤ 100

(Based on EC 2073/2005)

Nutritional values

	per 100 gram
Energy	285.0 kcal
Energy	1185.0 kJ
Fat	18.7 g
of which saturates	9.4 g
Carbohydrates	16.7 g
of which sugars	1.4 g
Protein	11.0 g
Salt	1.0 g

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

Legal allergens

Cereals containing gluten and products thereof	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)	present
Nuts and products thereof	not present
Celery and products thereof	not present
Mustard and products thereof	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