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C.o.C. no.: 27052765

IFS COID No. 55323 SKAL 025143 NL-BIO-01 SGS-BL-0042 MSC-C-50827 ASC-C-00083 103

Product specification 80360360

<u>Version</u>

Version number : 20251126

Contact : QA@luitenfood.com

Article information

Article number : 80360360

Article name : Turkey/beef sausage Kamini, BE

Sales unit : ca 25gr 12x7pc on tray

Condition : Fresh

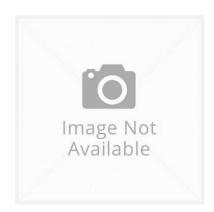
Shelf life : 127 days (taken from production)

Storage temperature : 4 °C Class : -

Claim(s)

None.

<u>Photo</u>



Country of origin

Produced in Belgium

Ingredient declaration

72,0% turkey meat, 32,0% beef, beef fat, nitrite brine (salt, preservative E250), spices (**mustard**), dextrose, glucose syrup, herbs, antioxidant (E301), aroma, **lactose**, flavour enhancer (E621), salt

Metal detection

<u>Fe</u>	non-Fe	StS
2.5 mm	2.5 mm	2.5 mm

Microbiological criteria

(Based on EC 2073/2005)

- * meat preparation from poultry
- ** meat preparation other than poultry

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Nutritional values

	per 100	gram
Energy	438.0	kcal
Energy	1814.0	kJ
Fat	38.0	g
of which saturates	20.0	g
Carbohydrates	1.0	g
of which sugars	0.5	g
Protein	23.0	g
Salt	3.3	g

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

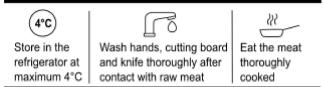
Legal allergens

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 Lupin and products thereof	not present not present
Lupin and products thereof Molluscs and products thereof	not present not present

Method of preparation

Caution: do not give harmful bacteria a chance. Make sure these bacteria do not end up in your food through the packaging your hands or kitchen utensils. Prepare this meat by heating it thoroughly to eliminate these bacteria.

CAUTION! DO NOT GIVE HARMFUL BACTERIA A CHANCE



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.

<u>Legislation</u>

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.

Product specification	n 80360360
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Packaging