

PRODUCTDESCRIPTION

Premier Jus is a rendered beef fat whose raw materials have been inspected by the local veterinary authority as fit for human consumption. The product is produced along the entire process chain in accordance with EU-Regulation 853/2004. Premier Jus is used in the food industry, among other things, in bakery products or as frying fat.

EC-Regulation No. 178/2002 Traceability of food:

Through the identification of raw materials, ingredients and spices an unambiguous assignment of the products, associated with the design documents and test documents, is guaranteed. The LARU labeling system is designed in such a way that products are traceable at all stages of production, storage, shipping, and where appropriated, distribution to the customer. Retention samples of all batches are stored in an appropriate manner and are kept until the expiration date of the final product. For track and trace the product name and the best before date are required.

Declaration of conformity

We hereby confirm that the packaging material used by LARU GmbH complies with German and European legislation. The packaging materials have been produced in compliance with the legal regulations in their currently valid version and are suitable for contact with food.

Certification

The LARU GmbH is certified against the actual IFS Food Standard.

INGREDIENTS

Premier Jus

100%

ADDITIVES

-

ALLERGENS

-

FURTHER NOTES

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APPLIES TO

1000000146, 1000000149

CHEMICAL PARAMETER

	Value	UOM	Method (*)
Peroxide Value	≤ 4	meq/kg	ISO 3960
Free Fatty Acids	≤ 0.75	%	ISO 660

MICROBIOLOGICAL PARAMETER

	Value	UOM	Method (*)
Total Plate Count	10 ⁵	cfu/g	ISO 4833-2
Enterobacteriaceae	10 ²	cfu/g	ISO21528-2
Coliforme	10 ²	cfu/g	L01.00-03-M
Escherichia Coli	10	cfu/g	ISO 16649-2-M
Bacillus Cereus	10 ²	cfu/g	L00.00-25-M
Coagulase positive Staphylococci	10 ²	cfu/g	ISO 6888-1
Sulfite reducing Clostridium	10 ²	cfu/g	ISO 7937
Yeasts	10 ⁴	cfu/g	L01.00-37
Moulds	10 ³	cfu/g	L01.00-37
Salmonella	negativ	25g	PCR
Listeria	negativ	25g	PCR

NUTRITIVE DECLARATION per 100g

Energy	3700 kJ / 900 kcal
Fat	100 g
of which	
- saturated fatty acids	55 g
- mono-unsaturates fatty acids	41 g
- poly-unsaturates fatty acids	3 g
Carbohydrate	<0,5 g
of which	
- Sugar	<0,5 g
Protein	<0,5 g
Salt	<0,01 g

SENSORY FEATURES

Appearance	yellowish, homogeneous
Odor	art typical
Taste	art typical
Consistency	solid, homogeneous

LABELING INFORMATION

Premier Jus is classified as Animal Fat. National legislation regarding usage and labelling should always be verified. May contain traces of other animal material because product is produced in a factory where also products of other species are processed.

STORAGE INFORMATION

storage temperatur	roomtemperatur
storage conditions	cool, dry, dark
shelf life ex Production	12 months
guaranteed shelf life on delivery	10 months

The goods have to be stored in a way that contamination with other goods and deterioration is prevented.

PACKAGING

12,5 kg box with HDPE-inlay (high density poly ethylene)

ALLERGEN MANAGEMENT

		No (not present)	Yes (present)	Present on the same line	Affected Ingredient
01	Cereals containing gluten	X	-	-	-
02	Crustaceans and products thereof	X	-	-	-
03	Eggs and products thereof	X	-	-	-
04	Fish and products thereof	X	-	-	-
05	Peanuts and products thereof	X	-	-	-
06	Soybeans and products thereof	X	-	-	-
07	Milk and products thereof (including lactose)	X	-	-	-
08	Nuts and products thereof	X	-	-	-
09	Celery and products thereof	X	-	-	-
10	Mustard and products thereof	X	-	-	-
11	Sesame seeds and products thereof	X	-	-	-
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	X	-	-	-
13	Lupin and products thereof	X	-	-	-
14	Molluscs and products thereof	X	-	-	-

LARU GmbH reduces the risk of cross contamination by separated treatment of ingredients with allergenic potential and by standardized regular cleaning concepts.

GMO-REGULATION

We hereby confirm that, based on present knowledge, the product by LARU does not require labeling. This is in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 of the European Parliament.

PRODUCED BY

LARU GmbH – Weusterstr. 25 – 46240 Bottrop – Germany
 Veterinarian number: DE NW 81003 EG
 IFS Food: COID 2249

laru.de

