



Product Data Sheet

Frozen Norwegian Lamb Diaphragm

Material No.: 3000006494 / 450057 0-PAK

PRODUCT DESCRIPTION

Frozen Norwegian Lamb Diaphragm

The frozen diaphragm with membrane can be sourced from both lamb and sheep. The diaphragm with membrane must be free of large fat lumps and glands.

INGREDIENTS

Lamb diaphragm with membrane

NUTRITIONAL CONTENT

- **Energy:** 500 kJ / 120 kcal
- **Fat:** 8.0 g
 - Saturated fatty acids: 3.8 g
 - Monounsaturated fatty acids: 3.0 g
 - Polyunsaturated fatty acids: 0.5 g
- **Carbohydrates:** 0.0 g
 - Sugars: 0.0 g
- **Protein:** 12 g
- **Salt:** 0.3 g

ALLERGENS

(Ref. Regulation (EU) No 1169/2011, Annex II)

The product contains no allergens as per the regulation above.

SHELF LIFE

720 days

TEMPERATURE REQUIREMENTS

Frozen: -18°C or colder

ORIGIN

Norway



PACKAGING

uses packaging with third-party EK or standard certification, or a compliance declaration for single-use packaging in contact with food.

- **Packaging size:** Variable weight
- **Packing method:** Carton

PROCESS DESCRIPTION

The diaphragm is cut from the chest organs in the offal section or on the slaughter line. The diaphragm must be free from large fat lumps and glands. The diaphragm can be sourced from both lamb and sheep. The membrane must not be removed.

EPD Approved Date: 28.05.2024

- **Packaging:** With inner bag, 10 kg per box. Secured with two straps, with an EFTA number on the strap. 480 kg stacked per pallet.
- **Labeling:** A label on the short side of the box.
- **Boxes:**
 - **SAP Code:** 1000002977 (Lid)
 - **SAP Code:** 1000002978 (Bottom)

MICROBIOLOGICAL REQUIREMENTS

Nortura analyzes according to legal requirements, industry guidelines, and HACCP assessment based on Codex Alimentarius.

GMO

Genetically modified (GMO) raw materials, ingredients, or additives are not used in this product.

CERTIFICATION

factories are **BRC certified**. External producers are audited according to **BRC standards**.