
	Intermezzo Meat B.V.	Autorisation: RV
		Version: 05
	Productspecification Beef Blade Steak Sous Vide	Date: 17-03-2025
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Beef Blade Steak Sous Vide

1. GENERAL DETAILS	
Article :	Beef Blade Steak sous vide
Description:	The blade steaks are tumbled with a mix of a spicy marinade-gravy mix and cooked sous vide in a vacuum package.
Organoleptic:	Juicy beef with a slightly spicy taste in a burgundian gravy
2. PRESERVE CONDITIONS	
Temperature:	Store chilled at maximum 4°C in closed package.
Preservation:	Shelflife/Best before: according label on package chilled: 20 weeks after packing date. Can be stored for a maximum of 2 days after opening refrigerated at maximum 4°C.
3. USAGE	
Preparation	Regenerate for 20 minutes at 160°C with 30% humidity in a preheated combi oven
4. PACKAGING	
	Per piece in a vacuum bag, circa 3 or 4 vacuum bags in a carton. Netto weight of the carton: between 9 and 12 kg (actual weight per carton is on the label). The netto weight on the carton is the weight of the product including the vacuum bags).
5. INGREDIENTS DECLARATION	
<p>Ingredients: Beef (88%), tomato puree, molasses, salt, vinegar, soy, wheatflour, modified starch (wheat, soy and potato), vegetable protein hydrolysate (corn), sugar, dextrose, milkpowder (lactose), mustard, garlic, maltodextrin, tapioca starch, stabiliser: E412, E415, preservatives E202, E211, E270, (natural) flavouring, natural anise flavouring, antioxidant: E315, E330, colour: E150a, E150d, flavour enhancer: E621, sweetener: saccharin, neohesperidin, peppers, carrot, onion, mixed herbs and spices (contains i.a. coriander, corn, celery, sesame), caramel powder, lemon juice powder, mushroom mixture.</p>	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	548 kJ / 131 kcal
Fat	5,3 gram
- Saturate	2,2 gram
Carbohydrates	2,6 gram
- Sugars	1,3 gram
Protein	18,8 gram
Salt	1,1 gram

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7. ALLERGENS INFORMATION					
+ = present, - = absent					
1	MilkProtein(cow/buffalo/goat/sheep)	+	18	Nut Oil	-
2	Lactose	+	19	Peanut	-
3	Egg	-	20	Peanut oil	-
4	Soy – protein	+	21	Sesame	+
5	Soy – lecithine	+	22	Sesame oil	-
6	Gluten	+	23	Suphite (E220 t/m E228)	-
7	Wheat	+	24	Coriander	+
8	Rye	-	25	Celery	+
9	Beef	+	26	Carrot	+
10	Porc Meat	-	27	Lupine	-
11	Fish	-	28	Mustard	+
12	Chicken Meat	-			
13	crusta-, shell- and mollusc	-			
14	Corn	+			
15	Cacao	-			
16	Legume	-			
17	Nut	-			
8. MICROBIOLOGICAL VALUES AT TIME OF DELIVERY					
Micro-organism		Value			
		m	M		
Salmonella		absent in 25 gram	absent in 25 gram		
E-coli		50	500 cfu/g		
Total aerobic plate count		100.000	500.000 cfu/g		
Staphylococcus Aureus		100	1.000 cfu/g		
Listeria Monocytogenes		absent in 25 gram	< 100 cfu/g		
Bacillus Cereus		100	1.000 cfu/g		
Enterobacteriaceae		1.000	5.000 cfu/g		
		m = target value			
		M = maximum value			
9. LEGISLATION					
Legislation general		Products produced according the EU-legislations: EG nr. 852/2004, 853/2004 and 2073/2005.			
Legislation GMO		Products contain no GMO or ingrediënts which are produced by GMO according EU-legislations EG nr. 1829/2003 and 1830/2003.			