

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
	Productspecification Beef Cheeks in red wine sauce sous vide	Date: 22-01-2024
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Beef Cheeks in red wine sauce sous vide

1. GENERAL DETAILS	
Article :	Beef Cheeks in red wine sauce sous vide
Description:	Beef Cheeks in a red wine sauce and cooked sous vide in a vacuum package.
Organoleptic:	Tender beef cheeks in a red wine sauce
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 10 minutes at 100°C with 10% humidity in the preheated combination oven.
4. PACKAGING	
	Circa 2,5 kg in vacuum bag, circa 4 or 5 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	
Ingredients: Beef cheek (76%), water, onion, red wine (3.5%), modified corn starch, tomato paste, glucose syrup, palm oil, milk protein (lactose), stabiliser: E331, E340, mixed herbs and spices (including coriander), salt, flavors (contains soy), wheat flour, butter (milk , lactose), flavor enhancer: E621, thickener: E412, coloring: caramel, palm fat powder, natural flavor (contains celery).	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	595 kJ / 142 kcal
Fat	7,9 gram
- Saturate	3,8 gram
Carbohydrates	1,7 gram
- Sugars	0,4 gram
Protein	15,2 gram
Salt	1,0 gram

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7. ALLERGENS INFORMATION

+ = present, - = absent					
1	Milk Protein (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. DECLARABLE LABELING ADDITIVES

With stabiliser: E331, E340
With thickener: E412
With flavor enhancer: E621

9. MICROBIOLOGICAL VALUES AT TIME OF DELIVERY

Micro-organism	Norm		
	m	M	
Salmonella	absent in 25 gram	absent in 25 gram	
E-coli	50	500	kve/g
Total aerobic plate count	100.000	500.000	kve/g
Staphylococcus Aureus	100	1.000	kve/g
Listeria Monocytogenes	absent in 25 gram	< 100	kve/g
Bacillus Cereus	100	1.000	kve/g
Enterobacteriaceae	1.000	5.000	kve/g
m = indikative standard M = maximum standard			

10. 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.