

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 03
	Productspecification Beef Short Ribs Sous Vide chilled	Date: 11-01-2022
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Beef Short Ribs Sous Vide chilled

1. GENERAL DETAILS	
Article :	Beef Short Ribs Sous Vide chilled
Description:	Marinated shortribs made of beef meat, tumbled in a marinade of herbs and spices and cooked sous vide in a vacuum package.
Organoleptic:	Browned, tender with a taste of marinade.
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	10 minutes at 200°C in preheated oven/grill
4. PACKAGING	
	Per rib in a vacuum bag, circa 12 vacuum bags in a carton. Netto weight of the carton: between 11 and 14 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 meat 87%, tomato paste, molasses, salt, vinegar, soy , wheat flour, modified starch (wheat , soy and potato), vegetable protein hydrolyzate (corn), sugar, dextrose, milk powder (lactose), mustard , garlic, thickening agent: E412, E415, preservative: E202, E211, E270, natural aroma, natural anise flavor, anti-oxidant: E315, E330, food colour: E150a, E150d, flavour enhancer: E621, sweetener: saccharine, neohesperidine, peppers, carrot, onion, herbs and spices (including coriander, corn, celery , sesame).	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	685 kJ / 161 kcal
Fat	9,0 gram
- Saturate	4,2 gram
Carbohydrates	2,6 gram
- Sugars	2,1 gram
Protein	17,4 gram
Salt	1,1 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	Sulphite (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 flavor enhancer: E621					
With preservative: E202, E211, E270					
With stabilizer: E412, E415					
With anti-oxidant: E315, E330					
With coloring: E150a, E150d					
With sweetener: saccharine, neohesperidine					
9. 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					
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.			