
	Intermezzo Meat B.V.	Autorisation: RV
		Version: 05
	Productspecification Boeuf Bourguignon Sous Vide chilled	Date: 08-11-2024
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Boeuf Bourguignon Sous Vide chilled

1. GENERAL DETAILS	
Article :	Boeuf Bourguignon Sous Vide chilled
Description:	Pieces of beef mixed in a creamy sauce with vegetables, herbs and spices and red wine, cooked sous vide in a vacuum package.
Organoleptic:	Tender beef in a creamy bourguignon sauce with a red wine flavor.
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	Heat up the product in a pan while stirring regularly
4. PACKAGING	
	In vacuum bag of circa 2,5 kg and in a carton with total 9-11 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 (50%), water, onion, mushroom, carrot, silver onion, salt, red wine, pork (1.2%), tomato, mixed herbs and spices, vinegar, butter (milk, lactose), modified corn starch, fat powder (glucose syrup, palm oil, (milk) protein (lactose), stabilizer: E331, E340), salt, flavourings (contains soya), wheat flour, bay leaf, acid: E326, antioxidant: E301, preservative: E211, E223 (sulphite), E250, E261, flavour enhancer: E621, thickener: E412, pork gelatine, potato starch, dextrose, stabilizer: E450i, E451, colour: caramel, natural flavouring (contains celery), sweetener: saccharin, red wine extract powder, inoculant culture, smoke.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	510 kJ / 121 kcal
Fat	6,4 gram
- of which saturated fat	2,9 gram
Carbohydrates	3,2 gram
- of which sugars	1,4 gram
Protein	11,4 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	Glutamate (E620 t/m E625)	+
7	Wheat	+	24	Suphite (E220 t/m E228)	+
8	Rye	-	25	Coriander	-
9	Beef	+	26	Celery	+
10	Porc Meat	+	27	Carrot	+
11	Fish	-	28	Lupine	-
12	Chicken Meat	-	29	Mustard	-
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.				
Wetgeving GMO	Products contain no GMO or ingrediënts which are produced by GMO according EU-legislations EG nr. 1829/2003 and 1830/2003.				