

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
		Date: 15-03-2023
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Boeuf Stroganoff Sous Vide chilled

1. GENERAL DETAILS	
Article :	Boeuf Stroganoff Sous Vide chilled
Description:	Pieces of beef mixed in a creamy sauce with vegetables, herbs and spices, cooked sous vide in a vacuum package.
Organoleptic:	Tender beef in a creamy stroganoff 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	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%), peeled tomatoes, tomato puree, tomato juice, mushrooms, onion, bell pepper, water, mixed herbs and spices, cream (milk, lactose), butter (milk, lactose), salt, sugar, wheat flour, modified starch, hydrolyzed vegetable protein, yeast extract, aroma, vegetable fat partially hardened (palm), caramel, carrot, leek, carrageenan, emulsifier: E466, E471, food acidifier: E330, E331, vodka.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	507 kJ / 120 kcal
Fat	6,8 gram
- of which saturated fat	3,3 gram
Carbohydrates	1,7 gram
- of which sugars	0,9 gram
Protein	12,5 gram
Salt	1,2 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.			