

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 02
	<b>Productspecification</b> <b>Mongolian Beef Sous Vide</b>	Date: 07-08-2023
		Page: 1 from 2

## Mongolian Beef Sous Vide

1. GENERAL DETAILS	
Article :	Mongolian Beef Sous Vide
Description:	Pieces of beef mixed with vegetables in a soy sauce with herbs and spices, cooked sous vide in a vacuum package.
Organoleptic:	Tender beef and vegetables in a soy flavored 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 160°C with 10% moisture in a preheated combi oven.
4. PACKAGING	
	In vacuum bag of circa 2,5 kg and 4 vacuum bags in a carton. Netto weight of the carton: between 10 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 (50%), water, onion, zucchini, spring onion, mushrooms, sugar syrup, sugar, salt, butter ( <b>milk, lactose</b> ), ginger, invert sugar syrup, melado, hydrolyzed <b>soy</b> protein, maltodextrin, <b>sesame</b> , mixed herbs and spices, maltodextrin, flavors, natural lemongrass flavor, salmiak salt, modified starch, thickener: E410, E412, E415, E1414, preservative: E202, E211, food acid: E330, coloring agent: caramel.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	782 kJ / 185 kcal
Fat	9,5 gram
- of which saturated fat	4,8 gram
Carbohydrates	11,7 gram
- of which sugars	11,0 gram
Protein	13,4 gram
Salt	0,9 gram

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 02
	<b>Productspecification</b> <b>Mongolian Beef Sous Vide</b>	Date: 07-08-2023
		Page: 2 from 2

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	-
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	Nuts	-			
8. DECLARABLE LABELING ADDITIVES					
With preservative: E202, E211					
With thickener: E410, E412, E415, E1414					
With acidifier: E330					
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.			
Wetgeving GMO		Products contain no GMO or ingrediënts which are produced by GMO according EU-legislations EG nr. 1829/2003 and 1830/2003.			