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|  | Intermezzo Meat B.V. | Autorisation: RV |
| | | Version: 03 |
| Productspecification Porc Loinribs Sous Vide chilled | | Date: 06-02-2023 |
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Porc Loinribs Sous Vide chilled

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| 1. GENERAL DETAILS | |
| Article : | Porc Loinribs Sous Vide |
| Description: | Marinated loinribs made of porc 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: 30 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 | |
| | 3 ribs in a vacuum bag, 4 or 5 vacuum bags in a carton. Netto weight of the carton: between 9 and 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: Porc 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 aniseflavor, 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 | 892 kJ / 210 kcal |
| Fat | 13,5 gram |
| - Saturate | 6,1 gram |
| Carbohydrates | 3,2 gram |
| - Sugars | 2,6 gram |
| Protein | 18,9 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 | 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 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

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| 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. |