
	Intermezzo Meat B.V.	Autorisation: RV
		Version: 01
	Productspecification Pork Cheeks in sauce sous vide	Date: 16-05-2024
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Pork Cheeks in sauce sous vide

1. GENERAL DETAILS	
Article :	Pork Cheeks in sauce sous vide
Description:	Pork Cheeks in a sauce (based on tomato, white wine, onions and spices) and cooked sous vide in a vacuum package.
Organoleptic:	Tender pork cheeks in a sauce
2.PRESERVE CONDITIONS	
Temperature:	Store chilled at maximum 4°C in closed package
Preservation:	Shelflife/Best before: according label on package: 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 100°C with 10% humidity in the preheated combination oven.
4. PACKAGING	
	Circa 1 kg in vacuum bag, 4 vacuum bags in a carton. Netto weight of the carton: circa 5 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: Pork cheek (79%), onion cubes, white wine, tomato paste, modified corn starch, mixed herbs and spices (including coriander), salt, fat powder (glucose syrup, palm oil, MILK protein (LACTOSE), stabilizer: E331, E340), flavorings (contains SOYA), WHEAT flour, flavor enhancer: E621, coloring: caramel, palm fat powder, natural flavor (contains CELERY), thickener: E412.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	581 kJ / 138 kcal
Fat	8,2 gram
- Saturate	5,3 gram
Carbohydrates	0,7 gram
- Sugars	0,3 gram
Protein	13,7 gram
Salt	1,0 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	Pork 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 stabiliser: E331, E340
With thickener: E412
With flavor enhancer: E621

9. MICROBIOLOGICAL VALUES AT TIME OF DELIVERY

Micro-organism	Norm		
	m	M	
Salmonella	absent in 25 gram	absent in 25 gram	
E-coli	50	500	kve/g
Total aerobic plate count	100.000	500.000	kve/g
Staphylococcus Aureus	100	1.000	kve/g
Listeria Monocytogenes	absent in 25 gram	< 100	kve/g
Bacillus Cereus	100	1.000	kve/g
Enterobacteriaceae	1.000	5.000	kve/g
	m = indikative standard		
	M = maximum standard		

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.