

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
	Productspecification Pork Roulade Sous Vide chilled	Date: 31-05-2023
		Page: 1 from 2

Pork Roulade Sous Vide chilled

1. GENERAL DETAILS	
Article :	Pork Roulade Sous Vide chilled
Description:	Pork meat seasoned with a mix of spices and salt and cooked sous vide in a vacuum packaging.
Organoleptic:	Juicy with a slightly spicy pork taste.
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	Chilled: 10 minutes at 200°C in preheated oven/grill
4. PACKAGING	
	Per piece in a vacuum bag, 8 pieces in a carton. Netto weight of the carton: between 8 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: Pork (88%), water, salt, herbs and spices (including coriander), emulsifier: E450, glucose syrup, thickener: E407, dextrose, yeast extract.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	737 kJ / 176 kcal
Fat	11,7 gram
- Saturate	4,6 gram
Carbohydrates	0,5 gram
- Sugars	0,16 gram
Protein	17,2 gram
Salt	1,4 gram

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
	Productspecification Pork Roulade Sous Vide chilled	Date: 31-05-2023
		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 (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/maize	-		
15	Cacao	-		
16	Legume	-		
17	Nut	-		
8. DECLARABLE LABELING ADDITIVES				
With emulsifier: E450				
With thickener: E407				
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.			
Legislation GMO	Products contain no GMO or ingrediënts which are produced by GMO according EU-legislations EG nr. 1829/2003 and 1830/2003.			