

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 01
	<b>Productspecification</b> <b>Pork Tenderloin in Peppersauce sous vide</b>	Date: 30-08-2023
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## Pork Tenderloin in Peppersauce sous vide

1. GENERAL DETAILS	
Article :	Pork Tenderloin in peppersauce sous vide
Description:	Pieces of seasoned pork tenderloin in a creamy peppersauce and cooked sous vide in a vacuum package.
Organoleptic:	Tender seasoned pork tenderloin in a tasty peppersauce.
2. PRESERVE CONDITIONS	
Temperature:	Store chilled at maximum 4°C in closed package
Preservation:	Shelflife/Best before: according label on package chilled: 92 days 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 300 gram in vacuum bag, circa 15 vacuum bags in a carton. Netto weight of the carton: between 4 and 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 (78%), water, onion, green and white peppers (5%), tomato puree, mixed herbs and spices (including <b>sesame, mustard</b> ), cream ( <b>milk, lactose</b> ), butter ( <b>milk, lactose</b> ), salt, sugar, modified corn starch, glucose syrup, palm oil, <b>milk</b> protein ( <b>lactose</b> ), (natural) flavors ( <b>soy, celery</b> ), <b>wheat</b> flour, palm fat powder, flavor enhancer: E621, emulsifier: E471, thickener: E407, E412, E466, food acid: E330, E331, E340, coloring: caramel.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	457 kJ / 109 kcal
Fat	3,5 gram
- Saturate	2,0 gram
Carbohydrates	1,7 gram
- Sugars	0,7 gram
Protein	17,2 gram
Salt	0,7 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 emulsifier: E471					
With thickener: E407, E412, E466					
With food acid: E330, E331, E340					
With coloring: caramel					
9. MICROBIOLOGICAL VALUES AT TIME OF DELIVERY					
Micro-organism	Norm				
	<b>m</b>		<b>M</b>		
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.				


	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
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	<b>Productspecification</b> <b>Pork Tenderloin in Stroganoffsauce sous vide</b>	Date: 30-08-2023
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## Pork Tenderloin in Stroganoffsauce sous vide

1. GENERAL DETAILS	
Article :	Pork Tenderloin in stroganoffsauce sous vide
Description:	Pieces of seasoned pork tenderloin in a stroganoffsauce and cooked sous vide in a vacuum package.
Organoleptic:	Tender seasoned pork tenderloin in a tasty stroganoffsauce.
2. PRESERVE CONDITIONS	
Temperature:	Store chilled at maximum 4°C in closed package
Preservation:	Shelflife/Best before: according label on package chilled: 92 days 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 300 gram in vacuum bag, circa 15 vacuum bags in a carton. Netto weight of the carton: between 4 and 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 (78%), peeled tomatoes, tomato puree, tomato juice, mushrooms, onion, bell pepper, water, mixed herbs and spices (including <b>sesame, mustard, celery</b> ), cream ( <b>milk, lactose</b> ), butter ( <b>milk, lactose</b> ), salt, sugar, <b>wheat</b> flour, modified starch, (natural flavourings), (hardened) palm fat, salmiak, maltodextrin, beef extract, <b>celery</b> , carrot, flavor enhancer: E621, emulsifier: E471, thickener: E407, E466, food acid: E331.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	437 kJ / 104 kcal
Fat	3,2 gram
- Saturate	1,7 gram
Carbohydrates	1,3 gram
- Sugars	0,7 gram
Protein	17,3 gram
Salt	0,6 gram


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	<b>Products specification</b> <b>Pork Tenderloin in Stroganoffsauce sous vide</b>	Page: 2 from 2

7. ALLERGENS INFORMATION					
+ = present, - = absent					
1	Milk Protein (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 emulsifier: E471					
With thickener: E407, E466					
With food acid: E331					
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 = indicative 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.				

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 01
	<b>Productspecification</b> <b>Pork Tenderloin in Mushroomsauce sous vide</b>	Date: 30-08-2023
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## Pork Tenderloin in Mushroomsauce sous vide

1. GENERAL DETAILS	
Article :	Pork Tenderloin in mushroomsauce sous vide
Description:	Pieces of seasoned pork tenderloin in a creamy mushroomsauce and cooked sous vide in a vacuum package.
Organoleptic:	Tender seasoned pork tenderloin in a tasty mushroomsauce.
2. PRESERVE CONDITIONS	
Temperature:	Store chilled at maximum 4°C in closed package
Preservation:	Shelflife/Best before: according label on package chilled: 92 days 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 300 gram in vacuum bag, circa 15 vacuum bags in a carton. Netto weight of the carton: between 4 and 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 (78%), mushrooms (4%), onion, water, mixed herbs and spices (including <b>sesame, mustard, celery</b> ), cream ( <b>milk, lactose</b> ), butter ( <b>milk, lactose</b> ), salt, sugar, <b>wheat</b> flour, modified starch, (natural) aromas, (hardened) palm fat, salmiak, maltodextrin, beef extract, <b>celery</b> , carrot, flavor enhancer: E621, emulsifier: E471, thickener: E407, E466, food acid: E331.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	458 kJ / 110 kcal
Fat	3,8 gram
- Saturate	2,1 gram
Carbohydrates	1,2 gram
- Sugars	0,7 gram
Protein	17,2 gram
Salt	0,6 gram

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	<b>Products specification</b> <b>Pork Tenderloin in Mushroomsauce sous vide</b>	Page: 2 from 2

#### 7. ALLERGENS INFORMATION

+ = present, - = absent

1	Milk Protein (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 emulsifier: E471  
 With thickener: E407, E466  
 With food acid: E331  
 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 = indicative 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.