

|   |   |                  |
|---|---|------------------|
|  | <b>Intermezzo Meat B.V.</b>   | Autorisation: RV |
|   |   | Version: 01      |
|   | <b>Productspecification</b><br><b>Sous Vide Porkbelly bacon chilled</b> | Date: 11-01-2022 |
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## Sous Vide Porkbelly bacon chilled

|  |  |
|--|--|
| <b>1. GENERAL DETAILS</b>  |  |
| Article :  | Sous Vide Porkbelly bacon chilled  |
| Description:   | Pork belly bacon mixed in water with salt, sous vide cooked in a vacuum package.   |
| Organoleptic:  | Tasty with a slightly salted pork flavor.  |
| <b>2. PRESERVE CONDITIONS</b>  |  |
| Temperature:   | Store chilled at maximum 4°C in closed package.  |
| Preservation:  | Shelflife/Best before: according label on package chilled: 20 weeks after packing date.<br>Can be stored for a maximum of 2 days after opening refrigerated at maximum 4°C.  |
| <b>3. USAGE</b>  |  |
| Preparation  | Heating both sides in a pan until the product is crispy  |
| <b>4. PACKAGING</b>  |  |
|  | Per piece in vacuum bag, circa 5 vacuum bags in a carton. Netto weight of the carton: between 7 and 10 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). 8 cartons per layer, 10 layers on a pallet, so 80 cartons per pallet. Format of the carton: 390 x 305 x 145 mm. |
| <b>5. INGREDIENTS DECLARATION</b>  |  |
| Ingredients: Porc meat 90%, water, salt  |  |
| <b>6. NUTRITIONAL VALUE</b>  |  |
| Analysis data per 100 gram of end product (average values according to calculations) |  |
| Energetic values   | 1194 kJ / 288 kcal   |
| Fat  | 25,4 gram  |
| - Saturate   | 9,6 gram   |
| Carbohydrates  | 0,0 gram   |
| - Sugars   | 0,0 gram   |
| Protein  | 14,9 gram  |
| Salt   | 0,9 gram   |



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## Products specification

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### 7. ALLERGENS INFORMATION

+ = present, - = absent

|    |                                       |   |    |                           |   |
|----|---------------------------------------|---|----|---------------------------|---|
| 1  | Milk Protein (cow/buffalo/goat/sheep) | - | 18 | Nußöl                     | - |
| 2  | Lactose                               | - | 19 | Erdnuß                    | - |
| 3  | Egg                                   | - | 20 | Erdnußöl                  | - |
| 4  | Soy – protein                         | - | 21 | Sesam                     | - |
| 5  | Soy – lecithine                       | - | 22 | Sesamöl                   | - |
| 6  | Gluten                                | - | 23 | Sulfit (E220 bis zu E228) | - |
| 7  | Wheat                                 | - | 24 | Koriander                 | - |
| 8  | Rye                                   | - | 25 | Sellerie                  | - |
| 9  | Beef                                  | - | 26 | Möhre                     | - |
| 10 | Porc Meat                             | + | 27 | Lupine                    | - |
| 11 | Fish                                  | - | 28 | Senf                      | - |
| 12 | Chicken Meat                          | - |    |                           |   |
| 13 | crusta-, shell- and mollusc           | - |    |                           |   |
| 14 | Corn                                  | - |    |                           |   |
| 15 | Cacao                                 | - |    |                           |   |
| 16 | Legume                                | - |    |                           |   |
| 17 | Nut                                   | - |    |                           |   |

### 8. 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<br>M = maximum value |                   |

### 9. 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. |