

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
	Productspecification Pulled Beef Sous Vide	Date: 24-11-2025
		Page: 1 from 2

Pulled Beef Sous Vide

1. GENERAL DETAILS	
Article :	Pulled Beef sous vide
Description:	Beef in brine and mixed with water, salt and a spice mix, cooked sous vide in a vacuum package.
Organoleptic:	Tender beef with a slightly spicy 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	Regenerate for 10 minutes at 160°C with 10% humidity in the preheated combi oven
4. PACKAGING	
	Per 2 pieces in a vacuum bag, circa 6 vacuum bags 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: Beef (90%), water, maltodextrin, tapioca starch, salt, emulsifier: E450, glucose syrup, thickener: E407, dextrose, yeast extract, flavouring, potato starch, sugar, caramel powder, tomatoes, spices (including coriander), garlic, lemon juice powder, mushroom mixture.	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	526 kJ / 125 kcal
Fat	5,1 gram
- Saturate	2,2 gram
Carbohydrates	0,3 gram
- Sugars	0,05 gram
Protein	19,0 gram
Salt	0,3 gram

	Intermezzo Meat B.V.	Autorisation: RV
		Version: 02
	Productspecification Pulled Beef Sous Vide	Date: 24-11-2025
		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	-			
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.				