

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 02
<b>Productspecification</b> <b>Sous Vide Thai Chicken Curry</b>		Date: 22-01-2024
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## Sous Vide Thai Chicken Curry

<b>1. GENERAL DETAILS</b>	
Article :	Sous Vide Thai Chicken Curry
Description:	Chicken with Thai Curry mix/sauce and cooked sous vide in a vacuum package.
Organoleptic:	Chicken with Thai Curry taste
<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. Can be stored for a maximum of 2 days after opening refrigerated at maximum 4°C.
<b>3. USAGE</b>	
Preparation	Regenerate for 10 minutes at 160°C with 10% humidity in the preheated combination oven.
<b>4. PACKAGING</b>	
	Circa 2,5 kg in vacuum bag, circa 4 or 5 vacuum bags in a carton. Netto weight of the carton: between 9 and 12 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).
<b>5. INGREDIENTS DECLARATION</b>	
Ingredients: Chicken meat (50%), coconut extract, water, bell pepper, chinese cabbage, onion, mushrooms, leek, baby corn, coconut cream, bamboo shoots, granulated sugar, caramel, invert sugar syrup, dried red chili, modified corn starch, mixed herbs and spices (including coriander), salt, butter ( <b>milk, lactose</b> ), lemongrass, shallot, lime zest, galangal, thickener: E412, acid: E330, emulsifier: E435.	
<b>6. NUTRITIONAL VALUE</b>	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	433 kJ / 103 kcal
Fat	4,0 gram
- Saturate	1,1 gram
Carbohydrates	5,4 gram
- Sugars	1,1 gram
Protein	11,2 gram
Salt	1,3 gram

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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 acid: E330					
With emulsifier: E435					
With thickener: E412					
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 = 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.				