
	Intermezzo Meat B.V.	Autorisation: RV
		Version: 01
	Productspecification Sous Vide Veal Picanha E-frei Frozen	Date: 01-02-2024
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Sousvide Veal Picanha E-fei Frozen

1. GENERAL DETAILS	
Article :	Heated Sous Vide Veal Picanha E-frei Frozen
Description:	Veal meat, tumbled in a marinade of herbs and spices and heated sous vide in a vacuum package.
Organoleptic:	Browned, tender with a taste of marinade.
2. PRESERVE CONDITIONS	
Temperature:	Store deepfrozen at minimum -18°C in closed package
Preservation:	Shelflife/Best before: according label on package deepfrozen: 18 months after packing date. Can be stored for a maximum of 2 days after opening refrigerated at maximum 4°C.
3. USAGE	
Preparation	Heating both sides in a pan until the product is crispy
4. PACKAGING	
	Per piece in vacuum bag, circa 8 vacuum bags in a carton. Netto weight of the carton: between 7 and 9 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: Veal meat (93%), salt, mixed herbs and spices (contains sesame, mustard), olive oil, dextrose, hydrogenated palm fat, dried yeast, sugar, (natural) aroma (contains soy).	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	474 kJ / 113 kcal
Fat	3,3 gram
- Saturate	1,4 gram
Carbohydrates	0,5 gram
- Sugars	0,3 gram
Protein	20,2 gram
Salt	0,9 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. 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	

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.