

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 02
	<b>Productspecification</b> <b>Veal Ribs Sous Vide chilled</b>	Date: 09-07-2021
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## Veal ribs Sous Vide chilled

1. GENERAL DETAILS	
Article :	Veal Loinribs Sous Vide
Description:	Marinated ribs made of veal meat, tumbled in a marinade of herbs and spices and cooked sous vide in a vacuum package.
Organoleptic:	Browned, tender with a taste of marinade.
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	10 minutes at 200°C in preheated oven/grill
4. PACKAGING	
	3 ribs in a vacuum bag, 4 or 5 vacuum bags in a carton. Netto weight of the carton: between 9 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: Veal meat 87%, tomato paste, molasses, salt, vinegar, <b>soy</b> , <b>wheat</b> flour, modified starch ( <b>wheat</b> , <b>soy</b> and potato), vegetable protein hydrolyzate (corn), sugar, dextrose, <b>milk</b> powder ( <b>lactose</b> ), <b>mustard</b> , garlic, thickening agent: E412, E415, preservative: E202, E211, E270, natural aroma, natural anise flavor, anti-oxidant: E315, E330, food colour: E150a, E150d, flavour enhancer: E621, sweetener: saccharine, neohesperidine, peppers, carrot, onion, herbs and spices (including coriander, corn, <b>celery</b> , <b>sesame</b> ).	
6. NUTRITIONAL VALUE	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	871 kJ / 205 kcal
Fat	13,0 Gram
- Saturate	6,0 Gram
Carbohydrates	3,5 Gram
- Sugars	2,5 Gram
Protein	18,5 Gram
Salt	1,2 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	Sulphite (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 preservative: E202, E211, E270  
 With stabilizer: E412, E415  
 With anti-oxidant: E315, E330  
 With coloring: E150a, E150d  
 With sweetener: saccharine, neohesperidine

### 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.