

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 03
	<b>Productspecification</b> <b>Sous Vide Vitello Semerrolle Frozen</b>	Date: 22-02-2023
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## Sous Vide Vitello Semerrolle Frozen

<b>1. GENERAL DETAILS</b>	
Article :	Heated Vitello Semerrolle/Eyeround veal Sous Vide frozen
Description:	Vealmouse, tumbled in a mix of oliveoil, salt, thyme, rosemary, pepper and heated sous vide in a vacuum package.
Organoleptic:	Tender with a taste of salt, oliveoil, thyme, rosemary, pepper
<b>2.PRESERVE CONDITIONS</b>	
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.
<b>3. USAGE</b>	
Preparation	Heating both sides in a pan until the product is crispy
<b>4. PACKAGING</b>	
	Per vealmouse in a vacuum bag, 5 vacuum bags in a carton. Netto weight of the carton: between 4 and 6 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: veal meat 95,5%,olive oil, salt, thyme, rosemary, pepper	
<b>6. NUTRITIONAL VALUE</b>	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	838 kJ / 200 kcal
Fat	13,0 gram
- Saturate	5,1 gram
Carbohydrates	0,4 gram
- Sugars	0,2 gram
Protein	20,6 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			
		<b>m</b>	<b>M</b>		
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.