

PRODUCTSPECIFICATION

PRODUCTNAME

RAW VEAL SCHNITZEL 220GR BEVR



PRODUKTIDENTIFICATION

ARTICLE CODE / GN CODE	83063730	BRAND
EAN CODE	8720874563020	
LEGAL DECLARATION	Meat preparation	
SPECIFICATION RAW MATERIAL	Veal	
STORAGE CONDITIONS	Frozen -18°C	
SHELF LIFE	P+730	
ARTICLE DESCRIPTION	Raw veal schnitzel 220 gram	
PRODUCT CRITERIA	Raw veal schnitzel 220 gram	

PACKAGING

NUMBER PER PIECES PER PACKAGE	23	PACKAGES	Dukes box with liner
AVERAGE WEIGHT PER PIECE	variable	PACKAGE DIMENSIONS LxBxH	400x300x120
AVERAGE WEIGHT PER PACKAGE	4,5	NUMBER OF PACKAGES PER PALLET	96
PRESENTATION / PACKAGING	Vacume packed		

PACKAGE IMAGES

CRATE / CARTON / HOOK



THE (PRIMARY) PACKAGING MATERIALS USED AR

UPON DELIVERY	Regulation (EC) no. 1935/2004 on materials and articles intended to come into contact with food
	Regulation (EC) no. 10/2011 on plastic materials and articles intended to come into contact with food
	Regulation (EC) no. 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food.

TRACEABILITY / LABEL			
LABELLING SYSTEM		Regulation EC no. 1760/2000 (tracking data added to transport document).	
PRODUCT LABEL	Producer	Net weight	
	Production date	Barcode (EAN-....)	
	Article description	Expiry date	
	Storage instructions	Batch code	
NUTRIENT VALUE (PER 100 GRAM, IN ACCORDANCE WITH REGULATION 1169-2011)			
ENERGY (Kj/ kcal)	738	176	
TOTAL FAT	8		
SATURATES	3,5		
CARBOHYDRATE	9,5		
SUGARS	0,7		
PROTEIN	16,5		
SALT	1,1		
INGREDIENTS			
Ingredients: Veal Meat (70%), breadcrumbs (WHEAT flour, dextrose, salt, yeast, water), whole EGG, water, salt, WHEAT flour.			
INTENDED USE			
This product is a raw (uncooked) product. This product is therefore expected to be consumed by humans only after heating or other processing with a similar effect has been applied.			
MICROBIOLOGICAL CRITERIA			
UPON DELIVERY		Regulation (EC) no. 2073/2005 on microbiological criteria for foodstuffs as amended by Regulation (EC) 1441/2007.	
CHEMICAL CRITERIA			
UPON DELIVERY		Regulation (EC) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006	
		Regulation (EC) no. 470/2009 and (EC) no. 37/2010 with regard to residues of veterinary medicinal products	
		Regulation (EC) no. 396/2005 on maximum residue levels of pesticides	
ORGANOLEPTIC CHARACTERISTICS			
UPON DELIVERY		Product-specific aroma and colour. No visual or aromatic deviations	
GMO DECLARATION			
UPON DELIVERY		Fresh veal is not considered to be a genetically modified organism (GGO) in accordance with Directive no. 2001/18 (EC) and Regulations (EC) no. 1829/2003 and (EC) no. 1830/2003	
ALLERGENS			
1. CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELT, KHORASAN WHEAT/KAMUT)	Present	8. NUTS (ALMONDS, HAZELNUTS, CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS)	Absent
2. CRUSTACEANS	Absent	9. CELERY	Absent
3. EGGS	Present	10. MUSTARD	Absent
4. FISH	Absent	11. SESAME SEEDS	Absent
5. GROUND NUTS (PEANUT)	Absent	12. SULPHUR OXIDE AND SULPHITE AT CONCENTRATIONS OF MORE THAN 10 MG SO2 PER KILO OR LITRE	Absent
6. SOY	Present	13. LUPIN	Absent
7. MILK (INCLUDING LACTOSE)	Absent	14. MOLLUSCS	Absent
DESCRIPTION			
COMPANY DETAILS		NL 49 EG Vitelco, P.O. Box 367, 5201 AJ, 's Hertogenbosch, The Netherlands	
		Version	8-11-2024
		Trans. Don.	8-11-2026