


PRODUCTSPECIFICATION

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|-------------|---------------------------|
| PRODUCTNAME | KALFSPARERIB SOUS VIDE DC |
| SUPPLIER | NL 49 EG Vitelco |



PRODUKTIDENTIFICATION

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|-------------------------------------------------|----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|----------|
| ARTICLE CODE / GN CODE | 84031707 | STORAGE CONDITIONS | -18 °C |
| EAN CODE | 08718104502147 | EXPIRATION AFTER PRODUCTION | 548 Days |
| TYPE OF MEAT | Veal | CONCEPT | BRAND |
| CATEGORY (legislation EC no. 700/2007) | V (< 8 months) |  | |
| SALES DESCRIPTION (legislation EC no. 700/2007) | Veal | | |
| SPECIFICATION RAW MATERIAL | Veal | | |
| REMAINING TERM | 120 days | | |
| PRODUCT CRITERIA | Product is free from visual contamination / Product is free from product foreign substances. | | |

PACKAGING

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|-------------------------------|----------|-------------------------------|-------------|
| NUMBER PER PIECES PER PACKAGE | 8 Pieces | PACKAGES | Box |
| AVERAGE WEIGHT PER PIECE | 0,750 gr | PACKAGE DIMENSIONS LxBxH | 400x300x110 |
| AVERAGE WEIGHT PER PACKAGE | 6 kg | NUMBER OF PACKAGES PER PALLET | 80 |
| PRESENTATION / PACKAGING | IQF | | |

PACKAGE IMAGES

CRATE / CARTON / HOOK



THE (PRIMARY) PACKAGING MATERIALS USED ARE

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|---------------|-----------------------------------------------------------------------------------------------------------------------------------|
| 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

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|------------------|--------------------------------------------------------------------------|-------------------------------|----------------------|
| LABELLING SYSTEM | Regulation EC no. 1760/2000 (tracking data added to transport document). | | |
| PRODUCT LABEL | Producer | Net weight | Country of birth |
| | Production date | Barcode (EAN-....) | Country of rearing |
| | Article description | Expiry date | Country of slaughter |
| | Storage instructions | Reference code / Batch number | Country of deboning |

NUTRIENT VALUE (PER 100 GRAM, IN ACCORDANCE WITH REGULATION 1169-2011)

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|---------------|-------|--|--|
| ENERGY (Kcal) | 743Kj | | |
|---------------|-------|--|--|

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|------------------|---------|--|--|
| ENERGY (Kj) | 177Kcal | | |
| PROTEIN (g) | 18,0 g | | |
| TOTAL FAT (g) | 5,5 g | | |
| SATURATES (g) | 4,5 g | | |
| CARBOHYDRATE (g) | 5,8 | | |
| SUGARS (g) | 5,5 | | |
| SODIUM (mg) | 1,1 g | | |

INGREDIENTS

Veal (88%), invert sugar syrup, water, cane sugar, salt, dried glucose syrup, spices (chilli, garlic, onions), dried soy sauce (SOYBEANS, WHEAT, salt, maltodextrin), sugar beet syrup, HYDROLIZED VEGETABLES SOY PROTEIN, preservative: (E202), Caramel (glucose-fructose syrup, maltodextrin, water), fructose, thickener: (E415), food acid: (E330), spice extract (paprika, nutmeg, marjoram), coloring: (beetroot). red), caramel powder (sugar syrup, maltodextrin), flavoring, yeast extract, herb extract (paprika), spices (coriander seeds, cumin, fennel seeds, garlic, ginger, nutmeg, paprika), nutmeg.

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

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| UPON DELIVERY | Regulation (EC) no. 2073/2005 on microbiological criteria for foodstuffs as amended by Regulation (EC) 1441/2007. |
| | Regulation (EC) no. 853/2004 laying down specific hygiene rules for food of animal origin. E64:E65 |

CHEMICAL CRITERIA

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| UPON DELIVERY | Regulation (EC) no. 1881/2006 setting down maximum levels for certain contaminants in foodstuffs. |
| | 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

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|---------------|------------------------------------------------------------------------|
| UPON DELIVERY | Product-specific aroma and colour. No visual or aromatic deviations |
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GMO DECLARATION

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| 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 |
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STATEMENT OF LACTIC ACID TREATMENT

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| UPON DELIVERY | Lactic acid treatment not applied in accordance with Regulation (EC) no. 101/2013 concerning the use of lactic acid to reduce microbiological surface contamination of carcasses. |
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ALLERGENS

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|--------------------------------------------------------------------------------------|---------|--------------------------------------------------------------------------------------------------|--------|
| 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 | Absent | 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

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| COMPANY DETAILS | NL 49 EG Vitelco, P.O. Box 367, 5201 AJ, 's Hertogenbosch, The Netherlands |
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3-10-2023