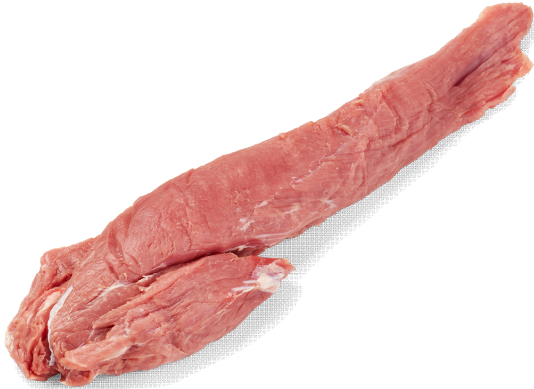


		PRODUCTSPECIFICATION			
		PRODUCTNAME	Tenderloin without chain		
		SUPPLIER	Vitelco		
					
PRODUKTIDENTIFICATION					
ARTICLE CODE / GN CODE		84056708	STORAGE CONDITIONS	0-5 °C	
EAN CODE		08719172364729	EXPIRATION AFTER PRODUCTION	21 Days	
TYPE OF MEAT		Veal	CONCEPT	BRAND	
CATEGORY (legislation EC no. 700/2007)		V (< 8 months)			
SALES DESCRIPTION (legislation EC no. 700/2007)		Veal			
SPECIFICATION RAW MATERIAL		Veal			
REMAINING TERM		7 days			
PRODUCT CRITERIA		Product is free from visual contamination / Product is free from product foreign substances.			
PACKAGING					
NUMBER PER PIECES PER PACKAGE		6 pieces	PACKAGES	Box	
AVERAGE WEIGHT PER PIECE		1 kg	PACKAGE DIMENSIONS LxBxH	400x300x110	
AVERAGE WEIGHT PER PACKAGE		6 kg	NUMBER OF PACKAGES PER PALLET	80	
PRESENTATION / PACKAGING		vacuum			
PACKAGE IMAGES					
CRATE / CARTON / HOOK					
					
THE (PRIMARY) PACKAGING MATERIALS USED ARE					
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	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)					

ENERGY (Kcal)	108		
ENERGY (Kj)	458		
PROTEIN (g)	22,8		
TOTAL FAT (g)	1,9		
SATURATES (g)	0,6		
CARBOHYDRATE (g)	0		
SUGARS (g)	0		
SODIUM (mg)	53		
INGREDIENTS			
Veal (100%)			
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.		
	Regulation (EC) no. 853/2004 laying down specific hygiene rules for food of animal origin. E64:E65		
CHEMICAL CRITERIA			
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			
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		
STATEMENT OF LACTIC ACID TREATMENT			
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.		
ALLERGENS			
1. CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELT, KHORASAN WHEAT/KAMUT)	Absent	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	Absent	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		