

PRODUCTSPECIFICATION		
PRODUCTNAME	Rump tail sousvide	
SUPPLIER	NL 49 EG Vitelco	



PRODUKTIDENTIFICATION						
ARTICLE CODE / GN CODE	86054714		STORAGE CONDITIONS	-18 °C		
EAN CODE	087208745608	83	EXPIRATION AFTER PRODUCTION	730 Days		
TYPE OF MEAT	Veal		CONCEPT	BRAND		
CATEGORY (legislation EC no. 700/2007)	V (< 8 months)			A		
SALES DESCRIPTION (legislation EC no. 700/2007)	Veal			DUKE'S CUISINE		
SPECIFICATION RAW MATERIAL	veal					
REMAINING TERM	120 days			FOR YOUR CONVENIENCE		
PRODUCT CRITERIA	Product is free	Product is free from visual contamination / Product is free from product foreign substances.				
PACKAGING						
NUMBER PER PIECES PER PACKAGE	8 Pieces	-	PACKAGES	Вох		
AVERAGE WEIGHT PER PIECE	1 kg		PACKAGE DIMENSIONS LxBxH	400x300x110		
AVERAGE WEIGHT PER PACKAGE	1 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 A	UTRIENT VALUE (PER 100 GRAM, IN ACCORDANCE WITH REGULATION 1169-2011)					
ENERGY (Kcal)	642Kj					

152Kcal		
17,4 g		
8,5 g		
3,9 g		
2 g		
0,4 g		
0,6 g		
	17,4 g 8,5 g 3,9 g	17,4 g 8,5 g 3,9 g 2 g 0,4 g

INGREDIENTS

Veal (80%), drinking water (17%), salt (1%), modified starch (potato), sugar, tomato powder, onion powder, flavoring, cloves, rapeseed protein hydrolyzate, burnt sugar, yeast extract, rapeseed oil.

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Thic	nro	duct	· ic	_	raw	7.

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					
	Regulation (EC) no. 1881/2006 setting down maximum levels for certain contaminants in foodstuffs.				
ON DELIVERY	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 TREATME	EATMENT				
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		
· · · · · · · · · · · · · · · · · · ·	Absent Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA	Absent		
OATS, SPELT, KHORASAN WHEAT/KAMUT)		CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS)			
OATS, SPELT, KHORASAN WHEAT/KAMUT) 2. CRUSTACEANS	Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS) 9. CELERY	Absent		
OATS, SPELT, KHORASAN WHEAT/KAMUT) 2. CRUSTACEANS 3. EGGS	Absent Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS) 9. CELERY 10. MUSTARD	Absent Absent		
OATS, SPELT, KHORASAN WHEAT/KAMUT) 2. CRUSTACEANS 3. EGGS 4. FISH	Absent Absent Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS) 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR OXIDE AND SULPHITE AT CONCENTRATIONS OF MORE THAN 10	Absent Absent		
OATS, SPELT, KHORASAN WHEAT/KAMUT) 2. CRUSTACEANS 3. EGGS 4. FISH 5. GROUND NUTS (PEANUT)	Absent Absent Absent Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS) 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR OXIDE AND SULPHITE AT CONCENTRATIONS OF MORE THAN 10 MG SO2 PER KILO OR LITRE	Absent Absent Absent Absent		
OATS, SPELT, KHORASAN WHEAT/KAMUT) 2. CRUSTACEANS 3. EGGS 4. FISH 5. GROUND NUTS (PEANUT)	Absent Absent Absent Absent Absent Absent	CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS) 9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR OXIDE AND SULPHITE AT CONCENTRATIONS OF MORE THAN 10 MG SO2 PER KILO OR LITRE 13. LUPIN	Absent Absent Absent Absent Absent		