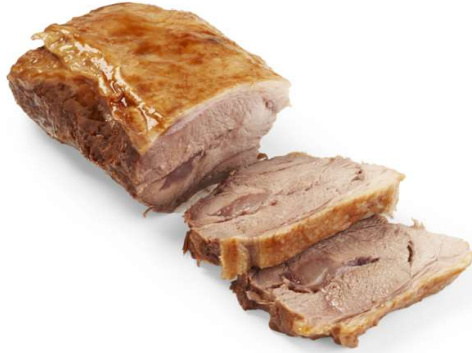


**PRODUCTSPECIFICATION**

|             |                           |
|-------------|---------------------------|
| PRODUCTNAME | KALFSSUKADE GEGAARD SV DC |
| SUPPLIER    | NL 49 EG Vitelco          |



**PRODUKTIDENTIFICATION**

|   |  |                             |          |
|---|--|-----------------------------|----------|
| ARTICLE CODE / GN CODE                          | 91530200   | STORAGE CONDITIONS          | -18 °C   |
| EAN CODE  | 8720728402871  | EXPIRATION AFTER PRODUCTION | 730 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**

|                               |          |                               |             |
|-------------------------------|----------|-------------------------------|-------------|
| NUMBER PER PIECES PER PACKAGE | 7 Pieces | PACKAGES                      | Box         |
| AVERAGE WEIGHT PER PIECE      | 1 kg     | PACKAGE DIMENSIONS LxBxH      | 400x300x110 |
| AVERAGE WEIGHT PER PACKAGE    | 7 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)  | 135 Kcal  |  |        |
| ENERGY (Kj)  | 564 Kj  |  |        |
| PROTEIN (g)  | 19,7 Gram   |  |        |
| TOTAL FAT (g)  | 0,5 Gram  |  |        |
| SATURATES (g)  | 2,8 Gram  |  |        |
| CARBOHYDRATE (g)   | 0,5 Gram  |  |        |
| SUGARS (g)   | 0,5 Gram  |  |        |
| SODIUM (mg)  | 1,2 Gram  |  |        |
| INGREDIENTS  |   |  |        |
| Veal, water, tomato juice concentrate, soy sauce (water, sucrose, sugar, soybeans, rice, corn starch, salt).   |   |  |        |
| 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.<br>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   | 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  |  |        |

3-10-2023