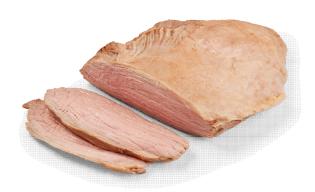


l	PRODUCTSPECIFICATION		
F	PRODUCTNAME	Rump cap sousvide	
9	SUPPLIER	NL 49 EG Vitelco	



PRODUKTIDENTIFICATION					
ARTICLE CODE / GN CODE	93013702		STORAGE CONDITIONS	-18 °C	
EAN CODE	872072840270	3	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	6 Pieces		PACKAGES	Вох	
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				
DACKAGE INAAGES					

PACKAGE IMAGES

CRATE / CARTON / HOOK



THE (PRIMARY) PACKAGING MATERIALS USED ARE					
	Regulation (EC) no. 1935/2004 on materials and articles intended to come into contact with food				
UPON DELIVERY	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).				
	Producer	Net weight	Country of birth		
	Production date	Barcode (EAN)	Country of rearing		
PRODUCT LABEL	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)	469Kj			
ENERGY (Kj)	111Kcal			
PROTEIN (g)	20,5 g			
TOTAL FAT (g)	2,9 g			
SATURATES (g)	1,4 g			
CARBOHYDRATE (g)	0,8 g			
SUGARS (g)	0,5 g			
SODIUM (mg)	0,9 g			
INGREDIENTS				

Veal (95%), drinking water, table salt, tomato juice concentrate, soy sauce (drinking water, SOYBEANS, table salt, brandy vinegar)

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

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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.			
UPON 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	NT			
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			