

PRODUCTSPECIFICATION		
PRODUCTNAME	Cheecs in gravy sosu vide	
SUPPLIER	NL 49 EG Vitelco	



PRODUKTIDENTIFICATION					
ARTICLE CODE / GN CODE	93027702		STORAGE CONDITIONS	-18 °C	
EAN CODE	872072840276	5	EXPIRATION AFTER PRODUCTION	730 Days	
TYPE OF MEAT	Veal		CONCEPT	BRAND	
CATEGORY (legislation EC no. 700/2007)	V (< 8 months)			DUKE'S CUISINE FOR YOUR CONVENIENCE	
SALES DESCRIPTION (legislation EC no. 700/2007)	Veal				
SPECIFICATION RAW MATERIAL	veal		1		
REMAINING TERM	120 days				
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	1,2 kg		PACKAGE DIMENSIONS LxBxH	400x300x110	
AVERAGE WEIGHT PER PACKAGE	6 kg		NUMBER OF PACKAGES PER PALLET	80	
PRESENTATION / PACKAGING	vacuum	•			
DACKACE INAACEC					

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			

ENERGY (Kcal)	404Кј			
NERGY (Kj)	96Kcal			
ROTEIN (g)	15,2 g			
OTAL FAT (g)	2,7 g			
ATURATES (g)	1,1 g			
ARBOHYDRATE (g)	2,7 g			
UGARS (g)	0,5 g			
ODIUM (mg)	1,7 g			
NGREDIENTS				1
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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

STATEMENT OF LACTIC ACID TREATMENT

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	PRESENT
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