## FOR YOUR CONVENIENCE

## PRODUCTSPECIFICATION PRODUCTNAME Tenderloin steak 90g

NL 49 EG Vitelco

SUPPLIER



PRODUKTIDENTIFICATION					
ARTICLE CODE / GN CODE	93043702		STORAGE CONDITIONS	0-5 °C	
EAN CODE	872072840256	7	EXPIRATION AFTER PRODUCTION	730 Days	
TYPE OF MEAT	Veal		CONCEPT	BRAND	
CATEGORY (legislation EC no. 700/2007)	V ( < 8 months)	)		Ŋ	
SALES DESCRIPTION (legislation EC no. 700/2007)	Veal			DUKES 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	30 stuks	-	PACKAGES	Box	
AVERAGE WEIGHT PER PIECE	90 gr		PACKAGE DIMENSIONS LxBxH	400x300x110	
AVERAGE WEIGHT PER PACKAGE	2,7 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)	111				
ENERGY (Kj)	470				
PROTEIN (g)	21,9				
TOTAL FAT (g)	2,6				
SATURATES (g)	0,9				
CARBOHYDRATE (g)	0				
SUGARS (g)	0				
SODIUM (mg)	50				
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					
	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	Absent	13. LUPIN	Absent		
7. MILK (INCLUDING LACTOSE)	Absent	14. MOLLUSCS	Absent		
DESCRIPTION					
COMPANY DETAILS	NL 49 EG Vitelco, P.O. Box 36	7, 5201 AJ, 's Hertogenbosch, The Nether	lands		
3-10-2023					