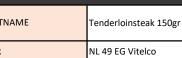
— .		_		ł
U	DUK	KES	CUISINE	
			CONVENIENCE	ľ

PRODUCTSPECIFICATION

PRODUCTNAME





PRODUKTIDENTIFICATION				
ARTICLE CODE / GN CODE	94048702		STORAGE CONDITIONS	-18 °C
EAN CODE	8720728402673		EXPIRATION AFTER PRODUCTION	730 Days
TYPE OF MEAT	Young beef		CONCEPT	BRAND
CATEGORY (legislation EC no. 700/2007)	Z (8-12 months))		N
SALES DESCRIPTION (legislation EC no. 700/2007)	Young beef			DUKE'S CUISINE
SPECIFICATION RAW MATERIAL	Young beef			CUISINE
REMAINING TERM	120 days			FOR YOUR CONVENIENCE
PRODUCT CRITERIA	Product is free f	rom visual con	tamination / Product is free from produc	t foreign substances.
PACKAGING				
NUMBER PER PIECES PER PACKAGE	30 stuks		PACKAGES	Вох
AVERAGE WEIGHT PER PIECE	150 gr		PACKAGE DIMENSIONS LxBxH	400x300x110
AVERAGE WEIGHT PER PACKAGE	4,5 kg		NUMBER OF PACKAGES PER PALLET	80
PRESENTATION / PACKAGING	Vacuum			
PACKAGE IMAGES				

CRATE / CARTON / HOOK



THE (PRIMARY) PACKAGING MATERIALS USED ARE						
	Regulation (EC) no. 1935/2004	a on materials and articles intended to con	me 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 practice 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)	116			
ENERGY (Kj)	489			
PROTEIN (g)	23,7			
TOTAL FAT (g)	2,9			
SATURATES (g)	0,9			
CARBOHYDRATE (g)	0			
SUGARS (g)	0			
SODIUM (mg)	50			
INGREDIENTS				

Beef (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.

(EC) no. 853/2004 laying down (EC) no. 1881/2006 setting dow (EC) no. 470/2009 and (EC) no. (EC) no. 396/2005 on maximum ecific aroma and colour. aromatic deviations	specific hygiene rules for foo //n maximum levels for certair 37/2010 with regard to resid n residue levels of pesticides		
(EC) no. 1881/2006 setting dow (EC) no. 470/2009 and (EC) no. (EC) no. 396/2005 on maximum ecific aroma and colour. r aromatic deviations s not considered to be a genetic	n maximum levels for certair 37/2010 with regard to resid	contaminants in foodstuffs.	
(EC) no. 470/2009 and (EC) no. (EC) no. 396/2005 on maximum ecific aroma and colour. • aromatic deviations s not considered to be a genetic	37/2010 with regard to resid		
(EC) no. 470/2009 and (EC) no. (EC) no. 396/2005 on maximum ecific aroma and colour. • aromatic deviations s not considered to be a genetic	37/2010 with regard to resid		
(EC) no. 396/2005 on maximum ecific aroma and colour. r aromatic deviations s not considered to be a genetic	n residue levels of pesticides	ues of veterinary medicinal products	
ecific aroma and colour. Faromatic deviations s not considered to be a genetic			
aromatic deviations s not considered to be a genetic	cally modified organism (GGC		
aromatic deviations s not considered to be a genetic	cally modified organism (GGC		
	cally modified organism (GGC		
	cally modified organism (GGC		
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 NT			
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.			
CASHEW NU	UTS, PECAN NUTS, PARA	Absent	
9. CELERY		Absent	
10. MUSTA	RD	Absent	
11. SESAME	SEEDS	Absent	
	ATIONS OF MORE THAN 10	Absent	
13. LUPIN		Absent	
14. MOLLUS	SCS	Absent	
telco, P.O. Box 367, 5201 AJ, 's	Hertogenbosch, The Netherla	ands	
t	treatment not applied in accord nicrobiological surface contamin 8. NUTS (AL CASHEW NU NUTS, PIST, NUTS) 9. CELERY 10. MUSTA 11. SESAME 12. SULPHL CONCENTR MG SO2 PE 13. LUPIN 14. MOLLUS	treatment not applied in accordance with Regulation (EC) no nicrobiological surface contamination of carcasses. 8. NUTS (ALMONDS, HAZELNUTS, 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	