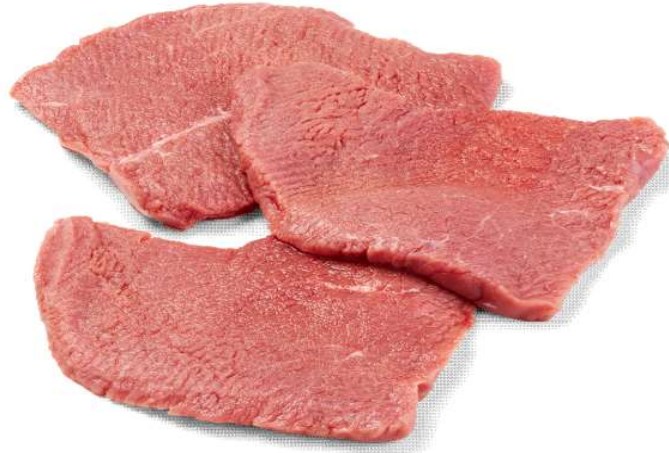


PRODUCTSPECIFICATION

| | |
|-------------|------------------|
| PRODUCTNAME | Veal Schnitzel |
| SUPPLIER | NL 49 EG Vitelco |



PRODUKTIDENTIFICATION

| | | | |
|---|--|-----------------------------|----------|
| ARTICLE CODE / GN CODE | 84000705 | STORAGE CONDITIONS | -18 °C |
| EAN CODE | 08718104506190 | 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 | 30 stuks | PACKAGES | Box |
| AVERAGE WEIGHT PER PIECE | 175 gr | PACKAGE DIMENSIONS LxBxH | 400x300x110 |
| AVERAGE WEIGHT PER PACKAGE | 5,25 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) | 150 | | |
| ENERGY (Kj) | 629 | | |
| PROTEIN (g) | 21,4 | | |
| TOTAL FAT (g) | 7,2 | | |
| SATURATES (g) | 2,7 | | |
| CARBOHYDRATE (g) | 0 | | |
| SUGARS (g) | 0 | | |
| SODIUM (mg) | 53 | | |
| 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 | | | |
| 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. 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 | 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 | | |