DUKE'S CUISINE
FOR YOUR CONVENIENCE

PRODUCTSPECIFICATION		
PRODUCTNAME	SAUCIJZENBROODJE DC	
SUPPLIER	NL 49 EG Vitelco	

PRODUKTIDENTIFICATION

ARTICLE CODE / GN CODE	86030728		STORAGE CONDITIONS	-18 °C
EAN CODE	08720874562634		EXPIRATION AFTER PRODUCTION	1095 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	40		PACKAGES	Box
AVERAGE WEIGHT PER PIECE	110g		PACKAGE DIMENSIONS LxBxH	400x300x110
AVERAGE WEIGHT PER PACKAGE	4,4 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)	325		
ENERGY (Kj)	1362		
PROTEIN (g)	10,3		
TOTAL FAT (g)	21,8		
SATURATES (g)	11,2		
CARBOHYDRATE (g)	22,0		
SUGARS (g)	0,6		
SALT (g)	1,4		

INGREDIENTS

WHEAT flour (26.4%), veal (17%), margarine (vegetable fat (palm), water, palate oil (rapeseed), salt, emulsifier (E471), acid (E330), color (E160a), flavouring, vitamin (A, D3)), water, EGG, 5%, butter (MILK), hydrolyzed vegetable proteins (WHEAT), iodised salt, WHEAT bran, salt, herbs and spices, flavouring, flour treatment agent, (E920), E300), yeast, flavor enhancer (E621, E631), field bean flour, anti-caking agent (E551), whey powder (MILK), stabilizers (E452, E450), sugar.

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)	Present	8. NUTS (ALMONDS, HAZELNUTS, CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIO NUTS, MACADAMIA NUTS)	Absent
2. CRUSTACEANS	Absent	9. CELERY	Absent
3. EGGS	Present	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)	Present	14. MOLLUSCS	Absent

DESCRIPTION

COMPANY DETAILS	NL 49 EG Vitelco, P.O. Box 367, 5201 AJ, 's Hertogenbosch, The Netherlands

18-4-2024