

PRODUCTSPECIFICATION

PRODUCTNAME

CANDIED BLADE STEAK BEVR



PRODUKTIDENTIFICATION

ARTICLE CODE / GN CODE	84053707	BRAND
EAN CODE	8720874561316	
LEGAL DECLARATION	Meat product	
SPECIFICATION RAW MATERIAL	Veal	
STORAGE CONDITIONS	Frozen -18°C	
SHELF LIFE	P+730	
ARTICLE DESCRIPTION	Sous vide cooked, seasoned candied veal	
PRODUCT CRITERIA	Sous vide cooked, seasoned candied veal	

PACKAGING

NUMBER PER PIECES PER PACKAGE	4	PACKAGES	Dukes box
AVERAGE WEIGHT PER PIECE	variable	PACKAGE DIMENSIONS LxBxH	400x300x120
AVERAGE WEIGHT PER PACKAGE	variable	NUMBER OF PACKAGES PER PALLET	80
PRESENTATION / PACKAGING	Vacume packed		

PACKAGE IMAGES

CRATE / CARTON / HOOK



THE (PRIMARY) PACKAGING MATERIALS USED AR

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	
	Production date	Barcode (EAN-....)	
	Article description	Expiry date	
	Storage instructions	Batch code	
NUTRIENT VALUE (PER 100 GRAM, IN ACCORDANCE WITH REGULATION 1169-2011)			
ENERGY (Kj/ kcal)	503,05	131,99	
TOTAL FAT	19,17		
SATURATES	9,21		
CARBOHYDRATE	0,95		
SUGARS	0,2		
PROTEIN	14,48		
SALT	0,89		
INGREDIENTS			
Ingredients: veal (81%), veal fat (17%), salt, modified potato starch, sugar, tomato powder, onion powder, flavouring, cloves, rapeseed protein hydrolysate, burnt sugar, yeast extract, rapeseed oil, mace.			
INTENDED USE			
This is a cooked product (meal component) that is suitable for consumption after heating. After opening/defrosting: limited shelf life.			
MICROBIOLOGICAL CRITERIA			
UPON DELIVERY	Regulation (EC) no. 2073/2005 on microbiological criteria for foodstuffs as amended by Regulation (EC) 1441/2007.		
CHEMICAL CRITERIA			
UPON DELIVERY	Regulation (EC) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006		
	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		
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		
		Version	17-10-2024
		Trans. Don.	17-10-2026