



Chuck tender - rose



1. General data

Article number (packaging): 12083111 (E2), 12082121 (carton)

Description: Chuck tender, Falsches Filet, Schoudermuis

Source: EU

Consumer groups: No specific consumer groups.

2. Storage conditions

Temperature: Fresh: $\leq 4^{\circ}\text{C}$; Frozen $\leq -18^{\circ}\text{C}$

Shelf life: Vacuum fresh: 40 days after production date

Vacuum frozen: 2 years after production date

3. Usage

After opening, chilled limited shelf life ($\leq 7^{\circ}\text{C}$).

Product is a raw material intended for further processing in meat processing companies. The meat processing companies, as the next link in the chain, take over the responsibility to treat the raw material. They have to communicate its use in such a way that the subsequent link or the consumer does not experience any harmful effects from the product.

The product is intended for human consumption. Product is not suitable for raw consumption and must be heated to such an extent that all potentially harmful micro-organisms are made harmless.

Before consumption heat to at least core temperature 75°C .

4. Packaging and delivery

Material: Vacuum packaging

Temperature at delivery: Max. 4°C .

the finest in veal

5. Ingredient declaration

Veal meat (animals 8-12 months) without further additives (CAT Z)

6. Nutritional information

Analysis data per 100 gram product (average values according to literature)

Lean Marbled

Energy value (KJ)	633	Saturated fat (g)	3,3
Energy value (Kcal)	158	Sugars (g)	0
Protein total (g)	21	Salt (mg)	137
Fat total (g)	8,3		

7. Allergen information

+ = present, - = absent, ? = unknown

Milkprotein	-	Fish	-	Sesame oil	-
Lactose	-	Chicken	-	Glutamate (E620-E625)	-
Chicken egg	-	Shell fish and crustaceans	-	Sulphite (E220 t/m E228)	-
Soy protein	-	Legumes	-	Coriander	-
Soy lecithin	-	Nuts (conform 2003/89/EG + Chestnut)	-	Celery	-
Gluten	-	Nut oil	-	Carrot	-
Wheat	-	Peanuts	-	Lupin	-
Rye	-	Peanut oil	-	Mustard	-
Beef	+	Sesame	-	Maize	-
Pork	-			Cacao	-

8. Microbiological data

Micro organisms	Target value	Maximum value
Total Plate Count	< 500.000 cfu/gram	< 5.000.000 cfu/gram
Enterobacteriaceae	< 1000 cfu/gram	< 10.000 cfu/gram
Listeria Monocytogenes	< 100 cfu / gram	< 100 cfu/gram
Salmonella	absent in 25 gram	absent in 25 gram

9. Contaminations

Physical and chemical contaminations

Through checks and working procedures we strive that the product is free from unwanted physical and chemical contaminants.

Date

06-03-2019

Name

VealFine

(EG 643)

the finest in veal