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IFS COID No. 55323 NL NL-BIO-01 5939 SGS-BL-0042 EG MSC-C-50827 ASC-C-00083

Product specification 19310510

<u>Version</u>

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Article information

Article number : 19310510

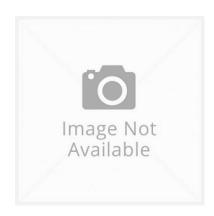
Article name : Pork schnitzels sate breaded *BL, NL

: 125gr 8x2st Sales unit Condition : Frozen

Claim(s)

BL 1 star

Photo



Country of origin

Produced in the Netherlands. For specific origin information, please see label.

Ingredient declaration

54,4% pork, water, vegetable oil (rapeseed), 4,0% peanuts, bread-crumbs (wheat flour, water, salt, yeast, spices, turmeric powder, paprika powder), breadcrumbs (wheat), colouring agent (E160c), sugar, molasses, modified starch (corn), dextrose, spices (chili pepper, garlic powder, ginger powder, cumin, laos, white pepper, coriander seed, mace, cardamom, salt), gelatin, hydrolysed vegetable protein (soy, corn), mashed tomato, rosemary, maltodextrin, sunflower oil, wheat flour (wheat), salt, buffered vinegar, soy protein, dried glucosesyrup, yeast extract, acidity regulator (E514), acidity regulator (E326, E260), thickener (E412, E415), preservative (E202, E211), stabiliser (E450, E451), antioxidant (E300, E331)

Method of preparation

This product should be heated thoroughly before consumption.

Shelf life

From production 720 days (see product for expiry date).

Fresh: store between -1°C and 4°C. For the exact temperature, check the label.

Frozen: store at -18°C, do not refreeze after product has been thawed.

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Organoleptic standards

Taste : characteristic for product Smell : characteristic for product Colour : characteristic for product Structure : characteristic for product

Metal detection

<u>Fe</u>	non-Fe	StS
5.0 mm	5.0 mm	5.0 mm

Irradiation

This product has not been irradiated.

GMO

In accordance with the current European legislation ((EC) 1829/2003; (EC) 1830/2003), this product is free from genetically modified organisms.

Microbiological criteria

	Expiry date (cfu/g)
Salmonella spp.	not detected in 25g
Listeria monocytogenes	≤ 100

(Based on EC 2073/2005)

Physical, chemical and packaging criteria

This product is free from any physical and chemical contamination in accordance with (EC) 396/2005, (EC) 915/2023, (EU) 37/2010 and other applicable legislation.

The primary packaging material is in accordance with (EU) 10/2011, (EC) 1935/2004 and other applicable legislation.

Nutritional values

	per 100 gram
Energy	306.0 kcal
Energy kJ	1271.0 kJ
Fat	21.7 g
of which saturates	6.5 g
Carbohydrates	15.2 g
of which sugars	3.8 g
Protein	12.1 g
Salt	1.5 g
Sodium	612.0 mg

The nutritional value has been determined using calculations (of the supplier).

<u>Allergen list</u>

<u>Legal allergens</u>	
Gluten	present
Crustaceans	not present
Egg	not present
fish	not present
Peanuts	not present
Soy	present
Milk	not present
Nuts	not present
Celery	not present
Mustard	not present
Sesame	not present
Sulfur dioxide & sulfites (E220-228) < 10 ppm	not present
Lupine	not present
Molluscs	not present

<u>Legislation</u>

This product meets the requirements of the European Food Law.

<u>General</u>

When corresponding about this product, please mention one of the following items: production date, expiry date or batchcode.

^{*}of organic origin - ^a Beter Leven keurmerk - BL = Beter Leven keurmerk