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POULTRY

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Product specification 45110010

<u>Version</u>

Version number : 1.0 Created by : D.Huppertz

Article information

BEEF

Article number	: 45110010
Article name	: Ostrich fanfilet, SA
	ca 1.4kg 7x1pc vac
Condition	: Frozen

Claims

Halal	:	+
Kosher	:	-
Organic	:	-
Beter Leven	:	-

Photo

No image available.

Country of origin

South Africa

Ingredient declaration

Ostrich meat

Method of preparation

This product should be heated through before consumption.

Shelf life

From production 1096 days (see product for expiry date).

Storage advice

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.

Organoleptic standards

Taste : characteristic for product Smell : characteristic for product

Colour : characteristic for product Structure : characteristic for product

Metal detection

Fe	non-Fe	StS
3.0 mm	3.5 mm	6.0 mm

SKAL 025143 / NL-BIO-01 / SGS-BL-0042

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Irradiation

This product has not been irradiated.

<u>GMO</u>

This product is free from genetically modified materials; in accordance with current European legislation, ((EC) 1829/2003 & (EC) 1830/2003). In case of game meat no guarantee can be given that the product is free of GMO's according to EU legislation, because of uncontrolled feeding pattern.

Microbiological criteria

<u>Hierobiological criteria</u>		
	Expiry date (cfu/g)	
Salmonella spp.	absent in 25g	
Listeria monocytogenes*	≤ 100	* only for Ready-To-Eat products
(Based on EC 2073/2005)		

Physical and chemical criteria

This product is free of any physical and chemical contamination ((EC) 10/2011, (EC) 396/2005, (EC) 1881/2006, (EC) 2074/2005 & (EC) 2377/1990 and other applicable legislation).

Nutritional values

	per 100 gram	GDA in %
Energy	94.0 kcal	4.7
Energy kJ	393.0 kJ	N/A
Fat	0.6 gr	0.9
Saturated fat	0.2 gr	1.0
Carbohydrate	0.1 gr	0.0
Sugars	0.0 gr	0.0
Protein	21.6 gr	43.2
Salt	0.2 gr	N/A
Sodium	83.9 mg	3.5

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

Allergen list

Legal allergens		
Gluten		not present
Crustaceans		not present
Egg		not present
Fish		not present
Peanuts		not present
Soy		not 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

Legislation

All products meet requirements of the EU Food Law.

General

Please mention product code, production date and expiry date as mentioned on the package, when corresponding about the product.

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