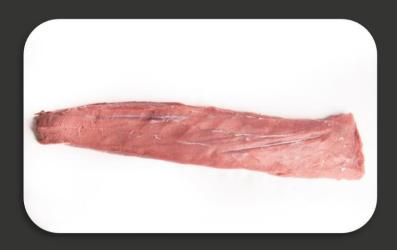


# Striploin 8RIB PAD - rose





#### 1. General data

Article number (packaging): 36052111 (E2), 36052121 (carton), 36052321 (carton) Striploin 8RIB PAD, Rücken 8RIB PAD, Lende 8RIB PAD Description: EU

Source:

Consumer groups: No specific consumer groups.

#### 2. Storage conditions

Fresh: ≤ 4°C; Frozen ≤ -18°C Temperature: Vacuum fresh: 33 days after production date Shelf life: Vacuum frozen: 3 years after production date

### 3. Usage

After opening, chilled limited shelf life (≤7°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

Vacuum packaging Material:

Fresh: ≤ 7°C; Frozen ≤ -15°C Temperature at delivery:

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# 5. Ingredient declaration

Veal meat (animals < 8 months) without further additives (CAT V)

# 6. Nutritional information

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

Lean	Mai	rbl	ed
LCan	IVICI		

Energy value (KJ)	663	Saturated fat (g)	3,3	
Energy value (Kcal)	158	Sugars (g)	0	
Protein total (g)	21	Salt (mg)	137	
Fat total (g)	8,3	Carbohydrate (g)	0	

# 7. Allergen information

<b>~</b> ′		00/004
Conform	+(4/11)	69/2011

Conform EG/1169/2011				
+ = present, - = abse	ent, ? = unkno	wn		
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	-	Nuts	-	-
Crustaceans	-	Celery	-	-
Eggs	-	Mustard	-	-
Fisch	-	Sesame	-	-
Penauts	-	Sulphur dioxide	-	-
Soybeans	-	Lupin	-	-
Milk (including lactose)	-	Molluscs	-	-

# 8. Microbiological data

Micro organisms	Target value	Maxiumum value
Total Plate Count	< 500.000 cfu/gram	< 5.000.000 cfu/gram
Enterobacteriaceae	< 1000 cfu/gram	< 10.000 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.	
Packaging	Complies with regualtions 1935/2001EG , 2023/2006/EG and 10/2011/EG	

Date Name
13-01-2021 VealFine

(EG 643)

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