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	Product specification		Versie: 1
	Fresh Rubia Gallega beef rib eye	Art n°: 502027	Datum : 03/02/2016

1. Product



2. Component break down

Raw Material/Ingredients/Additives (E-number)	Origin
Rubia gallega beef	Spain or Portugal

3. Nutritional Value


	/100 g		/100 g
Energy	548 Kj	Carbohydrates	<0.5 g
	131 Kcal	Of which sugar	<0.5 g
Fat	5.4 g	Proteins	20.7 g
Of which saturated	2.2 g	Salt	<0.5 g

4. Shelf life

Fresh: 30 days from production

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To the best of our knowledge the information herein contained is true and complete. However neither the content nor the interpretation there of implies a written guarantee of warranty. This is a computer printout and has therefore not been signed.

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5. Recommended storage condition

Fresh: 0 - 4°C

6. Preparation

Before consumption, heat to the core.

7. Declaration of Allergenⁱ

Allergen*	Present in end product?	Allergen*	Present in end product?
Gluten	No	Nuts	No
Crustaceans	No	Celery	No
Eggs	No	Mustard	No
Fish	No	Sesame	No
Peanuts	No	Sulphur dioxide (>10ppm)	No
Soybeans	No	Lupine	No
Milk	No	Molluscs	No

**Allergens and products thereof according to regulation 1169/2011 (EC)*

8. Microbiological Properties

	Target	Tolerance	End Shelf life	Reference
Total aerobic mesophilic count (30°C) (cfu/g)	100 000	1 000 000	10 000 000	Ref: literature
Enumeration of Enterobacteriaceae (30°C) (cfu/g)	100	1 000	1 000	Ref: literature
Enumeration of Escherichia coli (cfu/g)	10	100	100	Ref: literature
Detection of Salmonella in 25 g (VIDAS)	Absent in 25 g	Absent in 25 g	Absent in 25 g	Ref: regulation (EC) 2073/2005

**When the value for lactic acid bacteria exceeds the limit at end of shelf life, the product can only be rejected if there are organoleptic anomalies.*

9. Packaging

Weight bulk boxes: ±12 kg (+6 kg a piece)

All our packaging material is conform the Regulation (EC) n° 1935/2004 of the European Parliament on materials and articles intended to come into contact with food and if plastic also conform the Regulation 10/2011/EG.

10. Haccp information

Food safety Aspects:

- Contaminants such as: Dioxins, mycotoxines, heavy metals & PCB's: in accordance with Regulation 1881/2006/EC.
- Metal: this product has been produced/packed in a factory where no metal detection is available, but where metal contamination is prevented by other preventive measures such as: knife control, equipment checks, etc..
- Pesticides: all our raw materials follow the pesticide MRL's described in regulation EG 396/2005 (EC) and 839/2008 (EC).
- Irradiation: this product is not irradiated and free from irradiated components (Dir 1992/2/EC and Dir 1999/3/EC).
- GMO: this product does not contain any GMO or GMO-derivatives (regulation 1829/2003 (EC) and 1830/2003 (EC)).

ⁱ We have carefully investigated potential cross-contamination of allergic products. We have identified and documented the materials that we use that may be derived from potential allergens. We follow Good Manufacturing Practices and have implemented haccp systems. Our supply chain personnel are trained on the proper handling of allergenic materials. An absolute guarantee of the avoidance of cross-contamination cannot be given despite all preventive measures.