

N° 2403 Pic-nic sneetjes

Intrastat : 16024210

Product kenmerken

Caractéristiques – Properties – Eigenschaften

Omschrijving	Gekookte schouder op basis van varkensvlees.
Description	Vlees ontdaan van vet en zwoerd.
Description	Natuurlijke smaak.
Beschreibung	Voorgesneden in sneetjes en verpakt.

Gewicht
Poids
Weight
Gewicht

± 1,000 kg

Ingrediënten
 Ingrédients
 Ingredients
 Zutaten

varkensvlees (65%), water, aardappelzetmeel, zout, glucosestroop, dextrose, stabilisator (E451, E407, E450, E452), **MELKEIWIT**, dierlijk eiwit (varken), aroma, voedingszuur (E262, E327), antioxidant (E301, E331), kruiden en specerijen, conserveermiddel (E250, E252).
 ⓘ **Allergen.** : MELK

Organoleptisch	Kleur	Roze
Organoleptique	Geur	Eigen aan gekookte vleeswaren, geen off flavour: fris.
Organoleptic	Smaak	hartig

GGO	Dit product bevat geen ingrediënten	Bestraling	Dit product is niet bestraald en vrij van bestraalde componenten (Dir.1999/2/EC en 1999/3/EG)
OGM	afkomstig van Genetisch gemodificeerde	Irradiation	
GMO	producten. (Reg. 1829/2003/EC en Dir.	Irradiation	
GMO	2001/18/EC; 1830/2003/EC)	Bestrahlung	

Verpakking en logistiek

Emballage et logistique – Packaging and logistics – Verpackung und Logistik

Primair	± 1,000 kg	Afmeting van de verpakking:	
		Lengte:	240 mm
		Breedte:	150 mm
		Hoogte:	40 mm
		Afmeting per 1 sneetje	
		Lengte:	200 mm
		Breedte:	140 mm
		Dikte:	1,00 mm

EAN	5413904024037
Verpakkingswijze	Vacuüm
Primaire verpakking	Dieptrekfolie transparant. <i>conform Dir. EG 1935/2004 EC</i>

LOT YYDDD *voorbeeld: 28/02/2014* → 14059

Bewaarcondities

Conditions de stockage – Storage conditions – Lagerbedingungen

Temp. bewaring Temp. de cons. Storage temp. Lagertemp.	0-7 °C	Temp. transport Temp. de transport Transport temp. Transport temp.	Max 7 °C
THT levering DLC livraison BBD delivery MHB lieferung	28 (days)	THT af productie DLC fin production BBD end of prod. MHB ende produk.	42 (days)



Na opening beperkt houdbaar in koelkast
Durée de vie limitée dans le réfrigérateur après ouverture
Limited shelf life in refrigerator after opening
Begrenzte Haltbarkeit im Kühlschrank nach dem Öffnen

Chemie

Chemie – Chemie – Chemie

voedingswaarden via berekening

Voedingswaarden/Valeurs nutritionnelles/Nutrition information/Nährwerte:	100g
Energie/Energie/Energie/Energie:	621,73 kJ 148,24 kcal
Vetten/Matières grasses/Fat/Fett: - Waarvan verzadigde vetzuren/dont acides gras saturé/of wich saturates/davon gesättigte Fettsäuren:	8,00 g - 3,28 g
Koolhydraten/Glucides/Carbohydrate/Kohlenhydrate: - Waarvan suikers/dont sucres/of wich sugars/davon Zucker:	5,29 g - 1,01 g
Eiwitten/Protéines/Protein/Eiweis:	13,72 g
Zout/Sel/Salt/Salz:	3,02 g

Microbiologische parameters

Exigences Microbiologique – Microbiological requirements – Mikrobiologische Anforderungen

conform Dir. 2073/2005 CE

	<i>Af productie (cfu/g) Fin de production (cfu/g) End of production (cfu/g) Ende der Produktion (cfu/g)</i>	<i>Einde THT (cfu/g) Fin de DDM (cfu/g) End of BBD (cfu/g) Ende MHB (cfu/g)</i>
Salmonella	Absent in 25g	Absent in 25g
Listeria Monocytogenes	Absent in 25g	<10 ²
Campylobacter spp.	Absent in 25g	Absent in 25g
Total count	<3x10 ³	<3x10 ⁶
lactic acid bacteria	<3x10 ²	<3x10 ⁷
Yeast and Moulds	<3x10 ²	<3x10 ⁵
Enterobacteriaceae	<5x10	NVT
Sulfitered. Clostridia	<3x10 ²	<3x10 ⁵
Coag. Pos. Staphylococci	<3x10 ²	<3x10 ³
Bacillus Cereus	<3x10 ²	<10 ⁵
E. coli	<10	<5x10

ALLERGEN INFORMATION SHEET :

LeDA code	GS1 code	Allergeen <i>Allergène – allergen - Allergen</i>	Recept zonder (Z) <i>Recept sans – Recipe without – Rezept ohne</i>	Recept bevat (M) <i>Recept contient – recipe contains – Rezept enthält</i>	Kan bevatten (en recept zonder) (K) <i>Peut contenir (et recept sans) – May contain (and recipe without) – enthalten können (und Rezept ohne)</i>	Onbekend (O) <i>Inconnu – Unknown – Unbekannt</i>
1.1	UW	tarwe	Z			
1.2	NR	rogge	Z			
1.3	GB	gerst	Z			
1.4	GO	haver	Z			
1.5	GS	spelt	Z			
1.6	GK	kamut	Z			
1	AW	GLUTEN	Z			
2.0	AC	SCHAALDIEREN	Z			
3.0	AE	EIEREN	Z			
4.0	AF	VIS	Z			
5.0	AP	AARDNOTEN	Z			
6.0	AY	SOJA	Z			
7.0	AM	MELK		M		
8.1	SA	amandelen	Z			
8.2	SH	hazelnoten	Z			
8.3	SW	walnoten	Z			
8.4	SC	cashewnoten	Z			
8.5	SP	pecannoten	Z			
8.6	SR	paranoten	Z			
8.7	ST	pistache noten	Z			
8.8	SM	Macadamia noten	Z			
8	AN	NOTEN	Z			
9.0	BC	SELDERIJ	Z			
10.0	BM	MOSTERD	Z			
11.0	AS	SESAMZAAD	Z			
12.0	AU	SULFIETEN	Z			
13.0	NL	LUPINE	Z			
14.0	UM	WEEKDIEREN	Z			

Guarantees

Only food grade raw materials, including packaging materials, are being used to formulate this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food Safety Service located in Belgium (FAVV, Belgian Federal Agency for Food Safety).

Obtained quality certificates: IFS
Auto Controle System Guide ACS18, ACS19

Dioxins & PCB's and other contaminants in accordance with Regulation 1881/2006/EC, setting maximum levels for certain contaminants in foodstuffs.

Physical and chemical contaminants according our HACCP criteria. Standard metal detection performed. Limits depending on the product.

Recall procedure ensures accurate customer information within 4 hours after we have been informed of an incident with serious consequences for public health.



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- This product complies with the FAO/WHO, EC. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.
- This product specification is only meant for internal use and may not be abused.
- The above information is true and correct to the best of our knowledge and is based upon the product formulation and data provided by our raw material suppliers. However, no guarantee or warranty can be derived from information contained in this document.
- Small deviations due to natural variations of some raw materials are always possible.
- This version replaces all previous versions.
- This document was created electronically and therefore it does not include a signature.

This product specification and its content is considered as accepted if not replied within 10 days after receipt.

We will only inform you off significant changes in the product specification, if the variations are more than 5% and if the product has been sold to your company during the last 6 month.

[Doc. Sjabloon PS_standaard V3, 7/12/2011]