

N° 1611 Beenham sneetjes

Intrastat : 16024110

Product kenmerken

Caractéristiques – Properties – Eigenschaften

Omschrijving	Gekookte achterham op basis van
Description	varkensvlees.
Description	Natuurlijke smaak.
Beschreibung	Voorgesneden in sneetjes en
	verpakt.

Gewicht
Poids
Weight
Gewicht

± 0,500 kg



Ingrediënten	varkensvlees (88%), water, zout, aroma, conserveermiddel (E250, E252), dextrose, glucosestroop,
Ingédients	stabilisator (E452, E451, E450), antioxidant (E301).
Ingredients	❗ Allergen. : geen wettelijke allergenen
Zutaten	

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

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

Verpakking en logistiek

Emballage et logistique – Packaging and logistics – Verpackung und Logistik

Primair	± 0,500 kg	Afmeting van de verpakking:	
		Lengte:	240 mm
		Breedte:	150 mm
		Hoogte:	45 mm
		Afmeting van de snit:	
		Lengte:	170 mm
		Breedte:	100 mm
		Dikte:	1,50 mm
EAN	5413904016117		
Verpakkingswijze	verpakt onder beschermende atmosfeer		
Primaire verpakking	Plastic schaalpje. conform Dir. EG 1935/2004 EC		
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	21 (days)	THT af productie DLC fin production BBD end of prod. MHB ende produk.	28 (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:	419,01 kJ 100,36 kcal
Vetten/Matières grasses/Fat/Fett: - Waarvan verzadigde vetzuren/dont acides gras saturé/of wich saturates/davon gesättigte Fettsäuren:	2,73 g - 0,97 g
Koolhydraten/Glucides/Carbohydate/Kohlenhydrate: - Waarvan suikers/dont sucres/of wich sugars/davon Zucker:	0,82 g - 0,14 g
Eiwitten/Protéines/Protein/Eiweis:	18,02 g
Zout/Sel/Salt/Salz:	2,00 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	Z			
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]