

N° 3212 Spek special 1/2

Intrastat : 2101211

Product kenmerken

Caractéristiques – Properties – Eigenschaften

Omschrijving Description Description Beschreibung	Traditioneel gepekeld varkensbuik zonder ribben, met zwoerd, met kraakbeen. Kantgesneden buikspek		
Gewicht Poids Weight Gewicht	± 2,000 kg		
Ingrediënten Ingrédients Ingredients Zutaten	varkensspek (98%), zout, dextrose, conserveermiddel (E252, E250), antioxidant (E331, E301), aroma, smaakversterker (E621). ⓘ Allergen. : geen wettelijke allergenen		
Organoleptisch Organoleptique Organoleptic Organoleptisch	Kleur	Gelaagd roze - wit - bruin.	
	Geur	Eigen aan gezouten vleeswaren.	
	Smaak	Karakteristieke smaak van gezouten spek.	
GGO OGM GMO GMO	Dit product bevat geen ingrediënten afkomstig van Genetisch gemodificeerde producten. (Reg. 1829/2003/EC en Dir. 2001/18/EC; 1830/2003/EC)		Bestraling Irradiation Irradiation Bestrahlung
			Dit product is niet bestraald en vrij van bestraalde componenten (Dir.1999/2/EC en 1999/3/EG)

Verpakking en logistiek

Emballage et logistique – Packaging and logistics – Verpackung und Logistik

Primair	± 2,000 kg	Lengte:	250	mm
		Breedte:	200	mm
		Hoogte:	40	mm
	EAN	5413904032124		
	Verpakkingswijze	Vacuüm		
	Primaire verpakking	Vacuümzak transparant. 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	42 (days)	THT af productie DLC fin production BBD end of prod. MHB ende produk.	63 (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:	1500,96 kJ 358,20 kcal
Vetten/Matières grasses/Fat/Fett: - Waarvan verzadigde vetzuren/dont acides gras saturé/of wich saturates/davon gesättigte Fettsäuren:	32,94 g - 11,73 g
Koolhydraten/Glucides/Carbohydate/Kohlenhydrate: - Waarvan suikers/dont sucres/of wich sugars/davon Zucker:	0,14 g - 0,43 g
Eiwitten/Protéines/Protein/Eiweis:	15,06 g
Zout/Sel/Salt/Salz:	1,97 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
Total count	<3x10 ³	<3x10 ⁶
lactic acid bacteria	<3x10 ³	<3x10 ⁷
Yeast and Moulds	<3x10 ²	<3x10 ⁵
Coag. Pos. Staphylococci	<3x10 ²	<3x10 ³
E. coli	<5x10	<10 ²

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

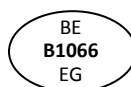
Only food grade raw materials, including packaging materials, are being used to formulate this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food Safety Service located in Belgium (FAVV, Belgian Federal Agency for Food Safety).

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.



Algemene administratie Vleeswaren Michiels NV Middelmolenlaan 139 B2100 Deurne Tel: +32 3 325 60 80 Fax +32 3 325 64 60 Email: info@michiels-vleeswaren.be	Productie en verpakkingsafdeling Middelmolenlaan 139 B2100 Deurne Vergunde erkenningen: B21 / B21H Nr vestigingseenheid: 2.001.043.880	Slicing en verpakkingsafdeling Belcrownlaan 42 B2100 Deurne Vergunde erkenningen: B1066 Nr vestigingseenheid: 2.162.843.444
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Contact kwaliteit: Sarah Ceulemans sarah@michiels-vleeswaren.be		
Emergency contact: Eddy Michiels (gedelegeerd bestuurder) +32 475 24 44 33		

- 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]