	Productspecificatie	Pagina 1 van 3
		Datum: 27-03-2023
	200APBA4	Opgest. door: LD
	Striploins z/k 4-5 kg	Akkoord:
Zandbergen		Laatste revisie: 5-1-2024

1. Productcode



2. Description

Beef Striploin, 4-5 kg, chain off

Origin: Uruguay Brand: Ana Paula

3. Ingredients

100% Black Angus Beef

4. Production process

The Ana Paula beef cuts are produced from young steers and heifers which meet a strict process of breeding. Well-defined production protocols and strict technical controls determine when the animal is able to enter the meat packing plant, there it is controlled daily by veterinarians who monitor health issues while meeting the animal welfare requirements.

5. Packaging and labelling

Pallet on pallet 120x80cm or 120x100cm, enfolded with stretchfoil Box Cartons, number of pieces and size per carton can vary

Inner bag Individual vacuum packed, Food grade bag

Kg per box can vary

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On the outer packing, following information is printed:

- Production date
- Product name
- Lot number
- Best before date
- Net weight a box

6. Storage-conditions/shelf life

Delivery-temperature 0-2°C Storage-temperature 0-2°C

Shelf life 120 days after production at 0-2°C

7. Foreign bodies, statements

Should be free from bone, bruised muscle, discoloured muscle, hair, cartilage, connective tissue, skin and all beef related extraneous material. Should be free from abscess, blood meat and haematoma.

8. Organoleptic characteristics

Appearance and colour Fresh colour and small till heavy marbling Smell Specific for beef, not rancid, not old Specific for beef, not watery, not musty

Mouth Feeling Specific for beef

Size Typical shape of Striploins

9. Microbiological characteristics

	TARGET	REJECT
Total aerobic count (cfu/g)	< 1 x 10 ⁶	$> 1 \times 10^7$
Enterobacteriaceae (cfu/g)	< 1000	> 5000
S.Aureus (cfu/g	< 1000	> 5000
E.Coli (cfu/g)	< 100	> 500
Salmonella (cfu/25g)	absence	present

Safe Handling Instructions:

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instruction:

- Keep refrigerated or frozen
- Thaw in refrigerator
- Keep raw meat separate from other foods
- Wash working surfaces (including cutting boards), utensils and hands after touching raw meat
- Cook thoroughly
- Keep hot food hot.
- Refrigerate leftovers immediately or discard

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10. Food Intolerance data

- + = present = absent

? = might contain traces or unknown

: - might contain traces of unknown	
01 cow milk protein	-
02 lactose	-
03 chicken egg	
04 soy protein	-
05 soy oil	-
06 gluten	-
07 wheat	-
08 rye	-
09 beef	+
10 pork	-
10 pork 11 chicken	-
	- - -
11 chicken	- - -
11 chicken 12 fish	- - - -
11 chicken 12 fish 13 shellfish and crustaceans	- - - -
11 chicken 12 fish 13 shellfish and crustaceans 14 maize	- - - - -
11 chicken 12 fish 13 shellfish and crustaceans 14 maize 15 cocoa	
11 chicken 12 fish 13 shellfish and crustaceans 14 maize 15 cocoa 16 yeast	- - - - - -

19 nut oil	
20 peanuts	
21 peanut oil	
22 sesame	-
23 sesame oil	-
24 glutamate	-
25 sulphite (E220 - E227)	-
26 benzoic acid and parabens (E210 -	-
E219)	
27 azo dyes	-
28 tartrazine (E102)	-
29 cinnamon	-
30 vanillin	-
31 coriander	-
32 celery	-
33 umbelliferae	-
34 carrots	-
35 lupine	-
36 mustard	-