

 Zandbergen	Productspecificatie	Pagina 1 van 3
		Datum: 30-04-2021
	291USP	Opgest. door: LD
	Prime Beef D-rump IBP	Akkoord: Laatste revisie: 10-7-2023

1. Productcode

Zandbergen : 291USP Prime Beef D-Rump



2. Description

Prime beef D-rump, with fat cover

Brand: IBP

Origin: USA

3. Ingredients

100% Angus Beef

4. Production process

The "IBP" Prime beef cuts are produced from young steers and heifers which meet a strict process of breeding. Feeding based on natural pastures all along the animal's life combined harmoniously with a grain finish during its stay at the open feeding area, the optimal conditions for this development are generated. Well-defined production protocols and strict technical controls determine when the animal is able to enter the open feeding area, where it remains for at least 120 days prior to entering 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	Individual vacuum packed, well closed: successive numbered EC-labels over top and bottom of the box
Inner bag	Vacuum packed, Food grade bag
Kg per box	Variable

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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

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

Smell Specific for beef, not rancid, not old

Taste Specific for beef, not watery, not musty

Mouth Feeling Specific for beef

Size Typical shape of a D-rump

9. Microbiological characteristics

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

01 cow milk protein	-	19 nut oil	-
02 lactose	-	20 peanuts	-
03 chicken egg	-	21 peanut oil	-
04 soy protein	-	22 sesame	-
05 soy oil	-	23 sesame oil	-
06 gluten	-	24 glutamate	-
07 wheat	-	25 sulphite (E220 - E227)	-
08 rye	-	26 benzoic acid and parabens (E210 - E219)	-
09 beef	+	27 azo dyes	-
10 pork	-	28 tartrazine (E102)	-
11 chicken	-	29 cinnamon	-
12 fish	-	30 vanillin	-
13 shellfish and crustaceans	-	31 coriander	-
14 maize	-	32 celery	-
15 cocoa	-	33 umbelliferae	-
16 yeast	-	34 carrots	-
17 legumes/pulses	-	35 lupine	-
18 nuts (excluding coconut)	-	36 mustard	-