

	<b>Intermezzo Meat B.V.</b>	Autorisation: RV
		Version: 02
	<b>Productspecification</b> <b>Sous Vide Pork spareribs natural</b>	Date: 6-2-2023
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## Sous Vide Pork Spareribs Natural chilled

<b>1. GENERAL DETAILS</b>	
Article :	Sous Vide Pork Spareribs Natural chilled
Description:	Pork Spareribs, tumbled in a mix of water and salt and cooked sous vide in a vacuum package.
Organoleptic:	Tender with a slightly salty taste
<b>2. PRESERVE CONDITIONS</b>	
Temperature:	Store chilled at maximum 4°C in closed package.
Preservation:	Shelflife/Best before: according label on package chilled: 30 weeks after packing date. Can be stored for a maximum of 2 days after opening refrigerated at maximum 4°C.
<b>3. USAGE</b>	
Preparation	10 Minutes at 200°C in a preheated oven/grill
<b>4. PACKAGING</b>	
	3 Ribs in a vacuum bag, circa 4 or 5 vacuum bags in a carton. Netto weight of the carton: between 8 and 12 kg (actual weight per carton is on the label. The netto weight on the carton is the weight of the product including the vacuum bags).
<b>5. INGREDIENTS DECLARATION</b>	
Ingredients: Pork (90%), water, salt	
<b>6. NUTRITIONAL VALUE</b>	
Analysis data per 100 gram of end product (average values according to calculations)	
Energetic values	868 kJ / 204 kcal
Fat	13,8 gram
- Saturate	6,3 gram
Carbohydrates	0,6 gram
- Sugars	0,4 gram
Protein	19,0 gram
Salt	1,1 gram

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7. ALLERGENS INFORMATION					
+ = present, - = absent					
1	MilkProtein(cow/buffalo/goat/sheep)	-	18	Nut Oil	-
2	Lactose	-	19	Peanut	-
3	Egg	-	20	Peanut oil	-
4	Soy – protein	-	21	Sesame	-
5	Soy – lecithine	-	22	Sesame oil	-
6	Gluten	-	23	Suphite (E220 t/m E228)	-
7	Wheat	-	24	Coriander	-
8	Rye	-	25	Celery	-
9	Beef	-	26	Carrot	-
10	Pork	+	27	Lupine	-
11	Fish	-	28	Mustard	-
12	Chicken Meat	-			
13	crusta-, shell- and mollusc	-			
14	Corn	-			
15	Cacao	-			
16	Legume	-			
17	Nut	-			
8. MICROBIOLOGICAL VALUES AT TIME OF DELIVERY					
Micro-organism		Norm			
		<b>m</b>	<b>M</b>		
Salmonella		negative in 25 gram	negative in 25 gram		
E-coli		50	500	kve/g	
Total aerobic plate count		100.000	500.000	kve/g	
Staphylococcus Aureus		100	1.000	kve/g	
Listeria Monocytogenes		negative in 25 gram	< 100	kve/g	
Bacillus Cereus		100	1.000	kve/g	
Enterobacteriaceae		1.000	5.000	kve/g	
		m = Indicative Norm M = Maximum Norm			
10. LEGISLATION					
Legislation general		Products produced according the EU-legislations: EG nr. 852/2004, 853/2004 and 2073/2005.			
Legislation GMO		Products contain no GMO or ingrediënts which are produced by GMO according EU-legislations EG nr. 1829/2003 and 1830/2003.			