

PRODUCT SPECIFICATION VEAL PRODUCTS, BONE-IN

Description of product

After slaughtering the carcass is chilled and divided in smaller bone-in parts. The products are loaded and transported with or without package.

code DMB	Product, 2 nd cut	code DMB	Product, 2 nd cut
3202	Top bit and rump, bone-in without shank	3311	Loins and ends, bone-in, straight cut, 8-ribs 5/3 (403210)
3210	Hindshank	3312	Loins and ends, bone-in, without tenderloin, 8-ribs
3211	Hindshank, cut one side	3313	Loins and ends, bone-in, with tenderloin, 4-ribs
3212	Hindshank, cut two sides (342400)	3314	Prime rib, bone-in, 4-ribs (431200)
3213	Hindshank, sliced	3316	Chop ready rack, French trimmed (430000)
3300	Loins and ends double, bone-in, with tenderloin	3511	Shoulder bone-in, without shank
3301	Chine/ends, straight cut	3521	Chuck, bone-in
3302	Chine/ends, straight cut, without fillet	3601	Breast, bone-in
3310	Loins and ends, bone-in, with tenderloin, 8-ribs	3602	Flank, bone-in

Storage, transport and shelf life

	Fresh, not vacuum packed	Fresh, vacuum packed	Frozen
Storage conditions	2° C	2° C	-18° C
Transport conditions	2° C	2° C	-18° C
Use up to	11 days after production date	28 days after production date	3 years after production date

Product characteristics

General characteristics:

Shape	:	Typical of product
Organoleptic	:	Typical of product
Weight	:	Typical of product

Bacteriological characteristics:

Parameter	Target level at delivery (in log N/cm ² or log N/g and KVE/cm ² or KVE/g)		Limit level until sell-by date (in log N/cm ² or log N/g and KVE/cm ² or KVE/g)	
	Aerobic mesophilic count	< 5,4	< 251.000	7,0
Enterobacteriaceae	< 2,7	< 500	5,0	100.000

Information in connection with allergens:

There are no allergens present in this product to be declared. Regulation (EU) 1169/2011.

Packing material

The packing materials which are used, meet Regulation (EU) 1935/2004 and Regulation (EU) 10/2011.

Labeling

The labels meet Regulation (EU) 1760/2000.

Intended use

The product is a basic raw material meant for further processing in meat processing companies. These companies are the next link in the chain and take over the responsibility to handle the product in such a way that the next link in the chain or the consumer does not experience any harmful effects from the product. The product is intended for human consumption and normally needs to be heated before consumption.

Target group: not specific, general use.

Improper use

There is no improper use known.



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Quality guarantees

BRC, ISO 22000, Supply Chain Requirements.

General provisions

Under article 4, second and third paragraph of Regulation (EG) nr. 853/2004 in conjunction with article 4, first paragraph, under b of Regulation Meat Inspection, T. Boer, Ekro and ESA are assigned by the Minister of Agriculture, Nature and Food Quality. EG-numbers 34 and 939 are assigned to T. Boer, EG-number 9 is assigned to Ekro and EG-number 369 is assigned to ESA.

More information about the product specification layout is available in document: V3G.D13 Product sheet layout.



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Nutritional values, in grams per 100 grams of product

Art.nr.	Product	kJ	kCal	Protein	Fat	Saturated fat	Single non-saturated fat	Multiple non-saturated fat	Carbohydrates
704000	Blade	561	134	19.5	6.3	2.5	3.0	0.6	<0.5
490000	Tenderloin	458	108	22.8	1.9	0.6	unknown	unknown	0.0
438000	Loin bone-in 8r rack	776	186	18.6	12.2	5.7	5.4	0.9	<0.5
431200	Best end 5r	698	167	20.6	9.4	3.8	unknown	unknown	0.0
405100	Loin boneless (striploin)	755	180	20.0	10.9	4.3	5.4	0.9	0.0
403210	Loin w/kidney	776	186	18.6	12.2	5.7	5.4	0.9	<0.5
394000	Eye of round	439	104	21.8	1.9	0.6	unknown	unknown	0.0
379500	Rump tail	666	159	19.5	8.6	3.3	4.3	0.8	0.0
342400	Hindshank, cut 2 sides	470	112	21.3	2.9	0.9	1.0	0.1	0.0
65100	Tail	974	233	21.8	16.0	5.9	8.3	1.3	0.5
14360	Tongue	785	188	16.9	10.9	4.6	5.4	0.0	<0.5
12050	Sweetbread from heart	609	145	16.2	1.7	0.7	0.2	0.3	<0.5
10010	Liver	430	102	15.5	3.3	1.4	0.2	0.1	8.3