

PRODUCT SPECIFICATION VEAL PRODUCTS, BONELESS, TECHNICAL PARTS

Product description

After slaughtering the carcass is chilled and is, depending on the cut, divided in smaller parts and deboned. Thereafter the products are packed, stored chilled and transported conditioned.

code DMB	Product, 3 rd cut	code DMB	Product, 3 rd cut
3220	Topside	3321	Loins and ends, boneless, without tenderloin and cap, 8 ribs
3221	Topside, cap-off	3323	Loins and ends, boneless, 4 ribs
3223	Cap of rump	3327	Tenderloin (490000)
3230	Silverside, with eye of round and heel muscle	3328	Tenderloin, chainless
3231	Silverside	3513	Shoulder, boneless
3233	Eye of round (394000)	3514	Shoulder, boneless, with shankmeat
3235	Heel muscle	3515	Shoulder, boneless, without shankmeat (shin)
3240	Rump, tail-on	3516	Shoulder-clod
3241	Rump	3517	Blade (704000)
3244	Rump tail (379500)	3518	Chuck tender
3250	Thick flank, with cap	3522	Neck, boneless
3251	Thick flank	3523	Chuck, straight-on
3253	Inside flank, with thick cap	3603	Brisket with flank, boneless
3255	Meat round femur, with thin cap	3605	Flank, boneless
3256	Knuckle	3606	Flank, boneless, sheeted
3257	Thick cap	3607	Breast, boneless
3258	Cap	3608	Breast, boneless, sheeted
3320	Loins and ends, boneless, without tenderloin, 8 ribs (405100)		

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	42 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	< 5,5	< 320.000	7,0
Enterobacteriaceae	< 2,9	< 800	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.

Handboek VanDrie Group		Status: Active	Pagina 1 van 2
V3G.F10 Vertalingen V3G.F10.D13.03 Product specification veal products, boneless, technical parts		Versie: 002	Datum: 08/11/2013

PRODUCT SPECIFICATION VEAL PRODUCTS, BONELESS, TECHNICAL PARTS

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.

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.

Handboek VanDrie Group	 Safety Guard	Status: Active	Pagina 2 van 2
V3G.F10 Vertalingen V3G.F10.D13.03 Product specification veal products, boneless, technical parts		Versie: 002	Datum: 08/11/2013

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