

		
	Technical sheet	Version 23-05-2019

1. Basic data

Product no.	704000	Peter's Farm Veal
Product description	Shoulder blade	
Producer	ESA	
EC no.	NL369EG	
Land of origin	Holland	

2. Nutritional values per 100g

Energie (kCal)	117
Energie (kJ)	492
Fat (g)	5.1
Carbohydrates (g)	0
Protein (g)	17.7
NaCl (g)	0.16



3. Bacteriological characteristics

Parameter	Target level at delivery		Limit level until sell-by date	
	(in log N/cm ² or log N/g and KVE/cm ² or KVE/g)		(in log N/cm ² or log N/g and KVE/cm ² or KVE/g)	
Aerobic mesophilic count	< 5,5	< 320.000	7	10.000.000
Enterobacteriaceae	< 2,9	< 800	5	100.000

4. General characteristics

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

5. Storage, transport and shelf life

	Fresh, not vacuum packed	Fresh, vacuum packed	Frozen
Storage conditions	0-4° C	0-4° C	-18° C
Transport conditions	0-4° C	0-4° C	-18° C
Use up to	10 days after production date	40 days after production date	3 years after prod date

6. Logistic information

Appr. weight per piece	1.1 Kg
Packaging	Vacuum per 1
Quantity per carton small / large	6 / 15
Cartons per palet layer	8 / 4
Layers per palet	10 / 8

		
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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.

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.