

PRODUCT DESCRIPTION

Article data	
Article	Jack Link's Beef Jerky Original 25g
Flavour	Original
Size	25g
Article number	10000013229
	10000016613
Veterinary control no.	1690

Product description general		
Order lead time in days	Customer-specific Days	
Storage temperature unopened	Max 8 °C	18 months from the production date
	Room temperature	18 months from the production date
Time remaining after opening at:	Max. 8 °C	Consume in 3 days
No. of pieces in packaging	varied	

Product quality	
Product group	Jerky
Is this pressed meat in acc. w. guiding principle 2.19?	No
Guiding principle no.	2.40
In what form are BBD / batch stated?	DD.MM.YYYY
Promise (e.g. no added sugar, no added preservatives)	High in protein 100% lean beef No added MSG
Country of origin of raw materials	Brazil
Warning notes	Absorber bag: "Oxygen absorber in packaging is not edible".

SPECIFIC INGREDIENTS

Ingredient list in acc. w. LMIV [EU regulation on the provision of food information to consumers] (incl. additives subject to labelling requirements for pre-package) in descending order of the weight portion upon production
It takes 178 g of beef for 100 g Beef Jerky. Ingredients: beef, sugar, sea salt, dried SOY sauce [(WHEAT, SOYbeans, salt), maltodextrin], hydrolysed corn protein, yeast extract, curing salt (salt, preservative (sodium nitrite)), garlic powder, onion powder, antioxidant (extract of rosemary), acidity regulator (citric acid), flavourings, pineapple powder. Packaged in a protective atmosphere. Oxygen absorber in packaging is not edible.

Allergens		
	Allergenic food ingredient	Contained in
	Cereals containing gluten and products thereof	YES
	Crustaceans and products thereof	NO
	Eggs and products thereof	NO
	Fish and products thereof	NO
	Peanuts and products thereof	NO
	Soybeans and products thereof	YES
	Milk and products thereof	NO
	Nuts and products thereof	NO
	Celery and products thereof	NO
	Mustard and products thereof	NO
	Sesame seeds and products thereof	NO
	Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO ₂	NO
	Lupin and products thereof	NO
	Molluscs and products thereof	NO

Allergenic potential Can the production process cause the above-mentioned foodstuffs to get into the product inadvertently ? If yes, which ingredients can get into the product inadvertently?	
Allergenic food ingredient	Possibly contained
Cereals containing gluten and products thereof	YES
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	YES
Milk and products thereof	NO
Nuts and products thereof	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO ₂	NO
Lupin and products thereof	NO
Molluscs and products thereof	NO

Notes regarding allergenic potential
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Other ingredients not subject to labelling requirements with allergenic potential
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Product properties Are the following ingredients used?	
Iodized salt	No
Palm oil	No
Eggs	No
Eggs coming from hens kept in cage production	
Cheese	No
Cheese meets the requirements of the German Cheese Regulation and the EU Regulation "on the protection of designations used in the marketing of milk and milk products"	
Genetically modified organisms (GMO) -> If yes, please specify below.	No
Azo dyes	No
Ingredients made of nanomaterials -> If yes, which?	No
Addition of proteins, incl. hydrolysed proteins, of different animal origins	No
Addition of water (>5% of the weight of the end product)	No
Can article be declared as "lactose-free"?	No
Lactose content	
Can article be declared as "gluten-free"?	No
Gluten content	

* Assuming that this is solely animal protein.

Exposure to radiation Have any ingredients used or the end product been exposed to radiation? If yes, which:
No

Genetic engineering (GMO) Is the article subject to labelling requirements under EU Regulation 1829/2003 and/or EU Regulation 1830/2003? If yes, which raw materials are contained:	
Cotton	No
Potatoes	No

Linseed	No
Maize	No
Papaya	No
Rapeseed	No
Rice	No
Soy	No
Tomatoes	No
Zucchini	No
Sugar beets	No
Other	No

Genetic engineering (GMO)	
Is the article subject to labelling requirements under EU-VO 1829/2003 and/or EU-VO 1830/2003? If no, how is evidence provided that labelling is not required:	
Written confirmation by manufacturer	Yes
Written confirmation by supplier	Yes
Independent laboratory test available	Yes

Genetic engineering (GMO)	
Is cross-contamination possible? If yes, what kind of:	
Other / comments regarding the GMO proofs:	
-	

SPECIFIC NUTRITIONAL VALUES

Nutritional information			
Nutritional value	Per serving information (25 g)	Per 100 g information	Units
Energy in kJ	270	1079	kJ
Energy in kcal	64	255	kcal
Protein	9.8	39	g
Carbohydrates	4	16	g
of which sugars	4	16	g
Fat	3.9	3.9	g
of which monounsaturates			g
of which polyunsaturates			g
of which saturates	0.4	1.4	g
Trans fatty acids			g
Fibre		--	g
Salt	1.2	4.9	g
Meat protein (MP) *		41	g
Connective-tissue-protein-free meat protein (CTPFMP) *		-	%
CTPFMP in MP*		-	%
Water: MP*		-	
Water activity value		≤0.85	
pH-value			
Hydroxyproline*		-	g
Nitrate / nitrite		150	ppm

Yes / no	Additives subject to labelling requirements	Name / E-number
	Antioxidant	extract of rosemary
	Leavening agent	
	Emulsifier	
	Colouring	
	Stabiliser	
	Humectant	
	Bulking agent	
	Gelling agent	
	Flavour enhancer	
	Chelating agent	
	Preservative	sodium nitrite
	Flour treatment agent	

	Modified starch	
	Tracer gas	
	Acidifier	
	Acidity regulator	Citric acid
	Antifoaming agent	
	Emulsifying salt	
	Stabiliser	
	Sweetener	
	Carrier	
	Propellant	
	Anticaking agent	
	Glazing agent	
	Thickener	
	Foaming agent	

Product analysis: microbiological values (if available)			
Parameter	Results in CFUs	Guiding value	Limit value
Aerobic mesophilic total plate count*			≤ 10000 CFU/g
Lactic acid bacteria*			-
Enterobacteriaceae*			-
Escherichia coli*			Absent per g
Coagulase-positive staphylococci*			≤ 10 CFU/g
Presumptive Bacillus cereus*			-
Sulphite-reducing clostridia*			-
Yeasts*			≤ 10 CFU/g ≤ 100 CFU/g
Mould fungi*			≤ 100 CFU/g
Listeria monocytogenes*			Absent in 25g
Salmonellae*			Absent in 25g
Other*			≤ 10 CFU/g

Contained	Vitamin trivial name	Vitamin chemical name	Unit
	Biotin		
	Folic acid		
	Niacin		
	Pantothenic acid		
	Vitamin A		
	Vitamin B1		
	Vitamin B12		
	Vitamin B2		
	Vitamin B6		
	Vitamin C		
	Vitamin D		
	Vitamin E		
	Vitamin K		
	Others		

Mineral nutrient	Unit
Calcium	
Chloride	
Chromium	
Iron	
Fluoride	
Iodine	
Potassium	
Copper	
Magnesium	
Manganese	
Molybdenum	
Sodium	
Phosphor	
Selenium	
Zinc	

Certifications	
BIO	-
IFS	-
BRC	Yes, BRC AA+ certified
ISO 22000	-
ISO 9000 et seq.	-
Q+S	-
Others (e.g. Halal) -> If so, please state.	Yes, Halal certified
SQF III	-