

Productspecificatie / Product Specification / Spécification de produit / Produktspezifikation

Vleeswaren Michiels NV
Middelmolenlaan 139
2100 Deurne (Antwerpen)
Belgium



Pastrami rode kruiden 1/2

Gepekeld en gekookt rundvlees, afgewerkt met rode kruiden.



Product beschrijving / Product Description / Description du produit / Produktbeschreibung

Artikelnummer	6030
EAN Code product	5413904060301
EAN Code verpakking	5413904160308
Intrastat code	16025095
THT levering [dagen]	42
THT af productie [dagen]	63
Bewaartemperatuur	0 - 7 C°
Transporttemperatuur	0 - 7 C°
Gewicht per stuk [kg]	2,250
Afmetingen product	L: 220 mm x B: 190 mm x H: 60 mm
Kleur	Bruin
Geur	Fris
Smaak	Typisch



Na opening beperkt houdbaar in de koelkast.

Ingrediëntendeclaratie / Ingredient declaration / Déclaration des ingrédients / Zutatendeclaration

Rundvlees (80%), water, zout, voedingszuur (E262, E325, E327), kruiden en specerijen, rundereiwit, antioxidant (E301, E331, E316), stabilisator (E450, E407), glucosestroop, dextrose, conserveermiddel (E250).

Allergenen / Allergens / Allergènes / Allergene

LeDA Code	GS1 Code	Allergeen	Zonder [-]	Bevat [+]
1	AW	GLUTEN	-	
2	AC	SCHAALDIEREN	-	
3	AE	EIEREN	-	
4	AF	VIS	-	
5	AP	AARDNOTEN	-	
6	AY	SOJA	-	
7	AM	MELK	-	
8	AN	NOTEN	-	
9	BC	SELDERIJ	-	
10	BM	MOSTERD	-	
11	AS	SESAMZAAD	-	
12	AU	SULFIETEN	-	
13	NL	LUPINE	-	
14	UM	WEEKDIEREN	-	

Nutritionele waarden / Nutritional values / Valeurs nutritionnelles / Ernährungswerte

Nutritionele waarde via berekening	Per 100g
Energie	615 kJ 146 Kcal
Vetten	4,4 g
- Verzadigd vet	- 1,1 g
Koolhydraten	1,8 g
- Suikers	- 0,2 g
Eiwitten	24,3 g
Zout (NaCl)	2,8 g
Voedingsvezels	0,0 g

Microbiologische parameters / Microbiological parameters / Paramètres microbiologiques / Mikrobiologische Parameter Conform Dir. 2073/2005 CE

	Af productie	Einde THT
Salmonella	Absent in 25g	Absent in 25g
Listeria Monocytogenes	Absent in 25g	Absent in 25g
Aerobic (psychrotrophic) count	< 3x10 ⁴	< 3x10 ⁶
(thermotolerant) Lactic acid bacteria	< 3x10 ²	< 3x10 ²
Enterobacteriaceae	< 5x10	NA
Sulfitered. Clostridia	< 3x10 ³	< 3x10 ⁵
Bacillus Cereus	< 3x10 ³	< 1x10 ⁵

Verpakking / Packaging / Emballage / Verpackung

Primaire verpakking	PA/PE
Afmetingen primaire verpakking	L: 220 mm x B: 190 mm x H: 60 mm
Verpakkingswijze	Vacuüm

Secundaire verpakking	Kartonnen doos
Afmetingen secundaire verpakking	L: 365 mm x B: 230 mm x H: 250 mm
Gewicht secundaire verpakking [kg]	0,311

Palet verpakking	-
Afmetingen palet verpakking	-
Gewicht palet verpakking [kg]	-

GMO & Bestraling / GMO & Irradiation / OGM & Irradiation / GMO & Bestrahlung



Dit product bevat geen ingrediënten afkomstig van genetisch gemodificeerde producten.
(Reg. 1829/2003/EC en Dir.2001/18/EC, 1830/2003/EC)

Dit product is niet bestraald en vrij van bestraalde componenten.
(Dir.1999/2/EC en 1999/3/EC)

Garanties / Warranties / Garantien

- * Only food grade raw materials, including packaging materials, are being used to produce this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food Safety Service located in Belgium (FAVV, Belgian Federal Agency for Food Safety).
- * Obtained quality certificates: IFS, Auto Control System Guides ACS018, ACS019.
- * Dioxins & PCB's and other contaminants in accordance with Regulation 1881/2006/EC setting maximum levels or certain contaminants in foodstuffs.
- * Physical and chemical contaminants according our HACCP criteria. Standard metal detection performed. Limits depending on the product.
- * Recall procedure ensures accurate customer information within 4 hours after we have been informed of an incident with serious consequences for public health.
- * Dit product is HALAL gecertificeerd.

Contact

<p style="text-align: center;">Administratie / Administration / Verwaltung</p> <p>Middelmolenlaan 139 2100 Deurne (Antwerpen) Belgium Tel: +32 3 325 60 80 Fax: +32 3 325 64 60 Email: info@michiels-vleeswaren.be</p>	<p style="text-align: center;">Productie & verpakking / Production & packaging / Fabrication & emballage / Produktion & Verpackung</p> <p>Middelmolenlaan 139 2100 Deurne (Antwerpen) Belgium Nr. Vestigingseenheid: 2.001.043.880 Vergunde erkenningen: B21 / B21H</p> <div style="text-align: center;">  </div>	<p style="text-align: center;">Slicing en verpakking / Slicing and packaging / Tranchage & emballage / Schneiden und Verpacken</p> <p>Belcrownlaan 42 2100 Deurne (Antwerpen) Belgium Nr. Vestigingseenheid: 2.162.843.444 Vergunde erkenningen: B1066</p> <div style="text-align: center;">  </div>
<p>Commercieel / Commercial / Werbung</p>	<p>Eddy Michiels Frederik Michiels</p>	<p>eddy@michiels-vleeswaren.be frederik@michiels-vleeswaren.be</p>
<p>Kwaliteit / Quality / Qualité / Qualität</p>	<p>Elise Van Oers Lynn Hufkens</p>	<p>quality@michiels-vleeswaren.be</p>
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- This product complies with the FAO/WHO, EC. However, we recommend that the user ensures that this product is in compliance with the local regulations in force, particularly in the country where the product is to be consumed.
- This product specification is only meant for internal use and may not be abused.
- The above information is true and correct to the best of our knowledge and is based upon the product formulation and data provided by our raw material suppliers. However, no guarantee or warranty can be derived from information contained in this document.
- Small deviations due to natural variations of some raw materials are always possible.
- This version replaces all previous versions.
- This document was created electronically and therefore it does not require a signature.

This product specification and its content is considered as accepted if not replied within 10 days after receipt.

We will only inform you of significant changes in the product specification, if the variations are more than 5% and if the product has been sold to your company during the last 6 month.