

Productspecificatie / Product Specification / Spécification de produit

Vleeswaren Michiels NV
Middelmolenlaan 139
2100 Deurne (Antwerpen)
Belgium



Kipfilet halal groenten 2kg / Chicken breast halal herbs 2kg /

Poitrine de poulet halal legume 2kg

Kookworst van halal kippenborstvlies met wortel en peterselie.

Cooked sausage from halal chicken breast meat with carrot and parsley.

Saucisson de filet de poulet halal cuite avec carotte et persil.



Product beschrijving / Product Description / Description du produit

Artikelnummer / Product Code / Numéro de l'article

EAN Code Product / Product / Produit

EAN Code Verpakking / Packaging / emballage

Intrastat Code / Customs Code / Code intrastat

THT levering [dagen] / BBD delivery [days] / DDM livraison [journées]

THT af productie [dagen] / BBD finished production [days] / DDM fabrication finie [jour]

Temperatuur bewaring / Temperature storage / Température stockage [°C]

Temperatuur transport / Temperature transportation / Température transport [C]

Gewicht per stuk / Weight per unit / Unité de poids [g]

Kaliber / Caliber / Calibre [mm]

Afmeting Product LxD / Size Product LxD / Taille du produit LxD [mm]

Kleur / Color / Couleur

Geur / Smell / Odeur

Smaak / Taste / Goût

6034
5413904060349
5413904160346
16023219
56
63
0 – 7
Max. 7
2000
105
250 x 105
Wit / White / Blanc
Fris / Fresh / Frais
Zacht / Soft / Tendre



**Na opening beperkt houdbaar in de koelkast / Limited shelf life in refrigerator after opening /
Après ouverture durée de conservation limitée au réfrigérateur**

Ingrediëntenlijst / List of Ingredients / Liste des ingrédients

Kippenborstsvlees (70%), water, aardappelzetmeel, zout, glucosestroop, **LACTOSE (MELK)**, **SOJA EIWIT**, voedingszuur (E325, E262, E327), voedingsvezel (**SOJA**), stabilisator (E407, E450, E452), antioxidant (E301, E331), conserveermiddel (E250), wortel (<2%), peterselie (<2%), rozemarijn, aroma.

Chicken breast meat (70%), water, potato starch, salt, glucose syrup, **LACTOSE (MILK)**, **SOYA PROTEIN**, acidifier (E325, E262, E327), food fibre (**SOJA**), stabilizer (E407, E450, E452), antioxidant (E301, E331), preservative (E250), carrot (<2%), parsley (<2%), rosemary, flavor.

Viande de filet poulet (70%), eau, féculé de pomme de terre, sel, sirop de glucose, **LACTOSE (LAIT)**, **PROTEIN DE SOJA**, acidifiant (E325, E262, E327), fibre alimentaire (**SOJA**), stabilisateur (E407, E450, E452), antioxydant (E301, E331), conservateur (E250), carotte (<2%), persil (<2%), romarin, arôme.

Allergenen / Allergens / Allergènes

LeDA Code	GS1 Code	Allergeen / Allergen / Allergène	Recept zonder (-) / Recipe without Recette sans	Recept bevat (+) / Recipe contains Recette avec
1	AW	GLUTEN / GLUTEN	-	
2	AC	SCHAALDIEREN / SHELLFISH / FRUIT DE MER	-	
3	AE	EIEREN / EGGS / OEUFS	-	
4	AF	VIS / FISH / POISSON	-	
5	AP	AARDNOTEN / GROUNDNUTS / ARACHIDES	-	
6	AY	SOJA / SOYA		+
7	AM	MELK / MILK / LAIT		+
8	AN	NOTEN / NUTS / NOISETTES	-	
9	BC	SELDERIJ / CELERY / CELERI	-	
10	BM	MOSTERD / MUSTARD / MOUTARDE	-	
11	AS	SESAMZAAD / SESAME SEED / GRAINE SESAME	-	
12	AU	SULFIETEN / SULFITES	-	
13	NL	LUPINE / LUPINE / LUPIN	-	
14	UM	WEEKDIEREN / MOLLUSKS / MOLLUSQUES	-	

Nutritionele waarden / Nutritional values / Valeurs nutritionnelles

Voedingswaarden via berekening / Nutrition through calculation / Valeurs nutritionnelles par calcul	Per 100 g
Energie / Energy / Energie	426 kJ 101 Kcal
Vetten / Fat / Graisses	2,0 g
- Waarvan verzadigde vetzuren / Of which saturated / Dont acides gras saturés	- 0,7 g
Koolhydraten / Carbohydrates / Glucides	5,0 g
- Waarvan suikers / Of which sugars / Dont les sucres	- 0,7 g
Eiwitten / Proteins / Protéines	15,0 g
Zout (berekening uit Na) / Salt (calculation from Na) / Sel (calcul de Na)	2,2 g
Voedingsvezels / Fiber / Fibres alimentaire	1,5 g

Microbiologische parameters / Microbiological requirements / Paramètres microbiologiques

Conform Dir. 2073/2005 CE

	Af productie (cfu/g) / End of production (cfu/g)	Einde THT (cfu/g) / End of BBD (cfu/g)
Salmonella	Absent in 25g	Absent in 25g
Listeria Monocytogenes	Absent in 25g	<10 ²
Campylobacter spp.	Absent in 25g	Absent in 25g
Total gem count	< 3x10 ³	< 3x10 ⁶
Lactic acid bacteria	< 3x10 ²	< 3x10 ⁷
Yeasts and Moulds	< 3x10 ²	< 3x10 ⁵
Enterobacteriaceae	< 5x10	NVT
Sulfitered. Clostridia	< 3x10 ²	< 1x10 ⁵
Coag. Pos. Staphylococcen	< 3x10 ²	< 3x10 ³
Bacillus Cereus	< 3x10 ²	< 10 ⁵
E. Coli	< 10	< 5x10

Verpakking / Packaging / Emballage

Primaire Verpakking [Product] / Primary Packaging [Product] / Emballage primaire [Produit]

Materiaal / Material / Matériel	PA/PE
Afmeting LxBxH / Size LxBxH / Taille LxLxH [mm]	250 x 105
Gewicht / Weight / Poids [g]	
Verpakkingswijze / Way of packaging / Méthode d'emballage	Mechanisch / Mechanical / Mécanique

Secundaire Verpakking / Secondary Packaging / Emballage secondaire

Materiaal / Material / Matériel	
Afmeting LxBxH / Size LxBxH / Taille LxLxH [mm]	
Gewicht / Weight / Poids [g]	

Palet Verpakking / Pallet Packaging / Emballage palette

Materiaal / Material / Matériel	
Afmeting LxBxH / Size LxBxH / Taille LxLxH [mm]	
Gewicht / Weight / Poids [g]	

GMO & Bestraling / GMO & Irradiation / OGM & Irradiation

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

This product does not contain ingredients originating from genetically modified products. (Reg. 1829/2003/EC and Dir.2001/18/EC, 1830/2003/EC)

Ce produit ne contient pas d'ingrédients dérivés de produits génétiquement modifiés. (Reg. 1829/2003/EC et 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)

This product is not irradiated and free from irradiated components. (Dir.1999/2/EC and 1999/3/EC)

Ce produit est non irradié et exempt de composants irradiés. (Dir.1999/2/EC et 1999/3/EC)

Garanties / Guarantees

- * Only food grade raw materials, including packaging materials, are being used to formulate 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 ACS18, ACS19.
- * This product is HALAL certified.
- * 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.



Contact

Administratie / Administration Middelmolenlaan 139 2100 Deurne (Antwerpen) Belgium Tel: +32 3 325 60 80 Fax: +32 3 325 64 60 Email: info@michiels-vleeswaren.be	Productie en verpakking / Production and packaging Middelmolenlaan 139 2100 Deurne (Antwerpen) Belgium Nr. Vestigingseenheid: 2.001.043.880 Vergunde erkenningen: B21 / B21H  	Slicing en verpakking / Slicing and packaging Belcrownlaan 42 2100 Deurne (Antwerpen) Belgium Nr. Vestigingseenheid: 2.162.843.444 Vergunde erkenningen: B1066 
Contact Commercieel / Commercial:	Eddy Michiels Frederik Michiels	eddy@michiels-vleeswaren.be frederik@michiels-vleeswaren.be
Contact Kwaliteit / Quality:	Lynn Hufkens	lynn@michiels-vleeswaren.be
Contact Noodgeval / Emergency:	Eddy Michiels	+32 4 75 24 44 33

- 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 months.