

Productspecificatie / Product Specification / Spécification de produit / Produktspezifikation

Vleeswaren Michiels bv
Middelmolenlaan 139
2100 Deurne (Antwerpen)
Belgium



Witte kippenpensen 5x90g

Kookworst van kippenvlees, afgewerkt met peterselie.



Product beschrijving / Product Description / Description du produit / Produktbeschreibung

Artikelnummer	5267
EAN Code product	5413904052672
EAN Code verpakking	-
Intrastat code	16023219
THT levering [dagen]	35
THT af productie [dagen]	56
Bewaartemperatuur	0 - 7 C°
Transporttemperatuur	0 - 7 C°
Gewicht per stuk [kg]	0,450
Afmetingen product	L: 110 mm x D: 34 mm
Kleur	Wit - groen
Geur	Fris
Smaak	Zacht



Na opening beperkt houdbaar in de koelkast.

Ingrediëntendeclaratie / Ingredient declaration / Déclaration des ingrédients / Zutatendecklaration

Kippenvlees (70%), water, aardappelzetmeel, zout, kruiden en specerijen, voedingsvezel, voedingszuur (E262, E325), stabilisator (E450, E451), groenten, antioxidant (E316), bouillonpoeder.

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	1118 kJ 270 Kcal
Vetten	22,5 g
- Verzadigd vet	- 9,2 g
Koolhydraten	2,6 g
- Suikers	- 0,2 g
Eiwitten	11,9 g
Zout (NaCl)	2,1 g
Voedingsvezels	0,2 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	<10 ²
Aerobic (psychrotrophic) count	< 3x10 ⁴	< 3x10 ⁶
(psychrotrophic) Lactic acid bacteria	< 3x10 ³	< 3x10 ⁷
Yeasts and Moulds	< 3x10 ³	< 3x10 ⁵
		no visible mould formation
Enterobacteriaceae	< 5x10 ²	NA
Sulfitered. Clostridia	< 3x10 ³	< 1x10 ⁵
Coag. Pos. Staphylococcen	< 3x10 ³	< 3x10 ⁵
Bacillus Cereus	< 3x10 ³	< 1x10 ⁵
E. Coli	< 50	< 50

Verpakking / Packaging / Emballage / Verpackung

Primaire verpakking	PA/PE
Afmetingen primaire verpakking	L: 240 mm x B: 150 mm x H: 35 mm
Verpakkingswijze	Vacuüm

Secundaire verpakking	
Afmetingen secundaire verpakking	
Gewicht secundaire verpakking [kg]	

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.
Dit product is niet bestraald en vrij van bestraalde componenten.

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).
- * 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

<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</p> <p>Frederik Michiels</p>	<p>eddy@michiels-vleeswaren.be</p> <p>frederik@michiels-vleeswaren.be</p>
<p>Kwaliteit / Quality / Qualité / Qualität</p>	<p>Ferre Leemans Lynn Hufkens</p>	<p>quality@michiels-vleeswaren.be</p>
<p>Noodgeval / Emergency / Urgence / Notfall</p>	<p>Eddy Michiels</p>	<p>+32 4 75 24 44 33</p>

- This product complies with the FAO/WHO. 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 complies with all applicable actual Belgian and European legislations.
- 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.