

# **Fleischtrocknerei Churwalden AG**

## **Product Profile**

**Nr. 10X-1 / 2**

### **Product**

GRISCHUNA AIR DRIED BEEF (BÜNDNERFLEISCH) (with salt without iodine)  
Producer's product number: 10034 / 10037

### **Producer**

Fleischtrocknerei Churwalden AG  
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## **Product profile**

### **Air dried beef (Bündnerfleisch)**

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#### **1 Description of the Product**

##### **1.1 Description of the product**

Air dried beef is an air-dried cured meat product, prepared from topside, thick flank, eye of round or silverside. The product is rectangular, of firm texture and deep red color inside. On the surface forms in the course of maturation (drying), white mold, which is removed moderate before packing and slicing.

“Bündnerfleisch” is registered in the register of designations of origin and geographical indications as Protected Geographical Indication (IGP).

##### **1.2 Organoleptic description**

Air dried beef has an intensive taste of air-cured meat, different spices and noble mold.

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#### **2 Declaration**

##### **2.1 Special designation**

Product of meat ready to eat

##### **2.2 Additional designation:**

Keep refrigerated at 4 – 7 °C

##### **2.3 Origin:**

Made in Switzerland with Meat from Switzerland, Europe, South-America or Australia

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#### **3 Ingredients list**

Ingredients: Beef, salt, spices, extract of spices, dextrose, sugar, antioxidants (sodium ascorbate and sodium citrate), preservative (potassium nitrate).

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#### **4 Production**

##### **4.1 Description:**

Air dried beef is seasoned, salted, pressed (several times) and air-dried.

##### **4.2 Time of production:**

12 - 15 weeks

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#### **5 Description of end product**

##### **5.1 Colour:**

Red colour inside.

##### **5.2 Flavour:**

Intensive aroma of air-cured beef.

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- 5.3 Size:  
Form: rectangular  
Length: depends on article (whole piece or trays)

- 5.4 Shelf live/ Conditions of storing:  
Vacuum-packed: 150 days at temperature of 4 °C – 7 °C, protect from light and sun!

**6 Analysis**

- 6.1 Chemical composition (100 g "Bündnerfleisch" contains:)

Analyse	Value/Einheit	Range	Method
Water	50 g	46 – 55 g	Volumetric
Protein	38 g	34 – 4 g	Photometric
Fat	3.5 g	< 7 g	Refractometric
Carbohydrate	≤ 1 g	< 2 g	Photometric
a <sub>w</sub> -value	≤ 0.92	≤ 0.92	Potentiometric
pH-value	5.9	5.4 – 6.2	Potentiometric

- 6.2 Nitrate (confer Suisse law):

	Maximum residual level	method
Nitrate as NaNO <sub>3</sub>	250 mg/kg	Photometric
Nitrite as NaNO <sub>2</sub>	50 mg/kg	Photometric

- 6.3 Microbiology (confer Suisse law):

Germ	Acceptable value	Maximum residual level	method
Enterobacteriaceae	< 100 UFC / g		Germ count
Staphylococcus aureus	< 100 UFC / g		Germ count
Listeria monocytogenes		< 100 UFC / g	Germ count
Salmonella		not detectable in 25 g	Germ proof

**7 Nutritional value**

Nutrition	100 g	1 portion	
		25 g	%*
Energy	780 kJ / 186 kcal	195 kJ / 46.5 kcal	2.3 %
Fat	3.5 g	0.9 g	1.3 %
Saturated fatty acids	1.5 g	0.4 g	1.9 %
Carbohydrate	< 1 g	< 0.5 g	< 0.5 %
Sugar	< 1 g	< 0.5 g	< 0.5 %
Fibres	< 0.5 g	< 0.5 g	
Protein	38 g	9.5 g	19 %
Salt	4.8 g	1.2 g	20 %

\* Of the reference quantity for an average adult (8400 kJ / 2000 kcal)

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**8 Allergens in ingredients (according to EU regulation No. 1169/2011 annex II)**

<b>Allergens</b>	<b>in product</b>	<b>remarks</b>
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts i. e. Almond ( <i>Amygdalus communis L.</i> ), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis (Wangenh.) K. Koch</i> ), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	No	
Lupine and lupine products	No	
Molluscs and mollusc products	No	

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**9 Information for consumer**

Ready to eat

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**10 Product packaging**

1 piece sealed in a vacuum package made of polyethylene or sliced in trays made of polyamide and polyethylene.

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**11 Transport / Remarks**

Order date:	anytime
Delivery date:	as on request
packing unit per carton:	as on request
Storage and transportation temperature:	4 – 7 ° C

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**12 Remarks to the plant**

The Fleischtrocknerei Churwalden AG is a granted food enterprise with the EU Export Number „CH 73765493“ and is certified according to the following standards (you find the certificates in the Internet: [www.grischuna.ch](http://www.grischuna.ch)):  
IFS Version certified since Mai 2012

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**13 Address and validity**

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Fleischtrocknerei Churwalden AG, Grischuna



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Stamp:

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