

gültig ab: 01.10.2005	Formblatt	
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Nr. FB 02.04.951		

Product specification: Bockwurst sausages, natural casing 20x90g in a tray

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ILN	40 03527 00000 9		
Number article	600951		
Packing	4 trays / case / 48 cases per Euro-Palett (12 per layer)		
Quality description	Under the brand name Graefke sausages we produce high quality sausages in cans. Fresh meat of pork and above allour traditional spicing and smoking method guarantees the flavour, typical for our company.		
Product line	Cooked sausage Leitsatz: 2.4.2.1.2		
Delivery terms	3 days		
Storage temperature	2-7°C		
Shelf life	6 months		
Shelf life up from customer	approx. 6 months		
GTIN code	4003527009514		
Packing weight / measure	case: 11,55 kg, 305 x 227 x 222 mm/Euro-Palett with 48 cases approx. 575,0 kg		
Ingredients LMIV	Pork (80%), water, salt, spices (contains celeriac), spice extracts, stabilizer: sodium citrates, antioxidants: ascorbic acid, dextrose, glucose-syrup, flavour enhancer: monosodium glutamate, preservative: sodium nitrite, natural casing from sheep, beechwood-smoke		
Product description	20 sausages in a yellowish clear cover brine, length approx. ca. 23,5 cm, diameter approx. 23 mm, spicy, smoked note		
Average chemical and physical value per 100g			
pH-value (L 06.00-2):		6,0	
total protein (L 06.00-20):		12,3 g	
meat protein:		12,3 g	
protein, connective tissue (L 06.00-8):		2,0 g	
protein, connective tissue in meat protein:		16,3 g	
meat protein free of connective tissue protein:		10,3 g	
meat protein free of connective tissue protein in meat protein:		83,6 g	
fat (L 06.00-6):		20,4 g	
water (L 06.00-3):		64,2 g	
water / meat protein:		5,2	
added water:		16,3 g	
Average nutritional value per 100g LMIV			
energy	979 kJ (237 kcal)	of which saturates of which sugars salt	
fat	20,4 g		8,4 g
carbohydrates	0,9 g		0,3 g
protein	12,3 g		1,8 g
Microbiological analysis according to DGHM		standard value	warning level
Total Aerobic bacteria	5,0 x 10 ²	5,0 x 10 ⁴	---
Clostridien Sulfit	<10	1,0 x 10 ²	1,0 x 10 ³
E. coli	<10	10	1,0 x 10 ²
lactic bacteria aerob	<10	5,0 x 10 ⁴	---
Staphylokokken, koagulase-positiv	<10	10	1,0 x 10 ²
Salomonella spp.25g	negativ	---	n.n.
Listeria monocytogenes	<10	---	1,0 x 10 ²
Enterobacteriaceae	<10	1,0 x 10 ²	1,0 x 10 ³
Yeasts		1,0 x 10 ⁴	---
Check			

Erstellt am: 27.11.24 durch: ch	Graefke's Fleischwaren GmbH Änderungsgrund: Artikelnummer, Leitsatz, Nährwerte	Revision: 12 Genehmigt:
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Microbiological parameters: Regular study for each product group of an accredited laboratory.
The microbiological parameters comply with the requirements of DGHM.

Raw product: meat freshness, meat temperature and meat cleanness, check receipt of good

Check during production: The entire production process is in accordance with statutory requirements carried out (Regulation (EC) No 178/2002, (EC) 852/2004)

Packing: check lock and seal immediately,

further check: accrual samples, sensory testing each product line

GMO: According to our present knowledge the above mentioned article hat not to be declared regarding the new guidelines 2001/18/EG, 1829/2003/EG and 1830/2003/EG.

Using of ingredients with allergic potential under EU classification

	contain	not contain	Statement of content
Cereals that contain gluten and products thereof *)		X	
Crustaceans and derivates		X	
Eggs and derivates		X	
Fisch and derivates		X	
Peanut and peanut derivates		X	
Soya and soy derivates		X	
Milk and milk derivates including lactose		X	
Nuts and nut derivates **)		X	
Celeriac and there produce	X		celeriace
Mustard and there produce		X	
Sesame seeds and sesame derivates		X	
Sulphites in concentration of more than 10mg/kg (ppm)		X	
Lupine and lupine derivates		X	
Molluscs and molluscs derivates ***)		X	

Declaration:

*) e.g. Wheat, Rye, Barley, Oats, Spelt Grain Wheat, Kamut or their hybridized strains and products thereof

**) Almonds, Hazelnut, Walnut, Cashew nut, Pecan nut, Para nut, Pistachio, Macadamia nut and Queensland nut.

***) Gastropods, Bivalves and Cephalopods

Usage	This product is not suitable for infants. Consumers with a celeriac allergy should try the product, whether the low concentration already causes complaints.
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However, no guarantee can be given regarding the production process from raw materials of our supplier.