

## 5. Ingredient declaration

Veal meat (animals < 8 months) without further additives (CAT V)

## 6. Nutritional information

Analysis data per 100 gram product (average values according to literature)

| Lean Marbled        |      |                   |     |
|---------------------|------|-------------------|-----|
| Energy value (KJ)   | 470  | Saturated fat (g) | 0,9 |
| Energy value (Kcal) | 112  | Sugars (g)        | 0   |
| Protein total (g)   | 21,3 | Salt (mg)         | 125 |
| Fat total (g)       | 2,9  |                   |     |

## 7. Allergen information

+ = present, - = absent, ? = unknown

|              |   |                                      |   |                          |   |
|--------------|---|--------------------------------------|---|--------------------------|---|
| Milkprotein  | - | Fish                                 | - | Sesame oil               | - |
| Lactose      | - | Chicken                              | - | Glutamate (E620-E625)    | - |
| Chicken egg  | - | Shell fish and crustaceans           | - | Sulphite (E220 t/m E228) | - |
| Soy protein  | - | Legumes                              | - | Coriander                | - |
| Soy lecithin | - | Nuts (conform 2003/89/EG + Chestnut) | - | Celery                   | - |
| Gluten       | - | Nut oil                              | - | Carrot                   | - |
| Wheat        | - | Peanuts                              | - | Lupin                    | - |
| Rye          | - | Peanut oil                           | - | Mustard                  | - |
| Beef         | + | Sesame                               | - | Maize                    | - |
| Pork         | - |                                      |   | Cacao                    | - |

## 8. Microbiological data

| Micro organisms        | Target value       | Maximum value        |
|------------------------|--------------------|----------------------|
| Total Plate Count      | < 500.000 cfu/gram | < 5.000.000 cfu/gram |
| Enterobacteriaceae     | < 1000 cfu/gram    | < 10.000 cfu/gram    |
| Listeria Monocytogenes | < 100 cfu / gram   | < 100 cfu/gram       |
| Salmonella             | absent in 25 gram  | absent in 25 gram    |

## 9. Contaminations

Physical and chemical contaminations

Through checks and working procedures we strive that the product is free from unwanted physical and chemical contaminants.

Date

06-03-2019

Name

VealFine  
(EG 643)

*the finest in veal*