

N° 3322 Spek sneetje gerookt 1.5mm

Intrastat : 2101211

Product kenmerken

Caractéristiques – Properties – Eigenschaften

Omschrijving
Description
Description
Beschreibung

Traditioneel gepekeld varkensbuik zonder ribben, zonder zwoerd, zonder kraakbeen. Voorgesneden in sneetjes en verpakt.

Gewicht
Poids
Weight
Gewicht

± 1,000 kg



Ingrediënten
Ingrédients
Ingredients
Zutaten

varkensspek (95%), zout, dextrose, conserveermiddel(E262, E252, E250), natuurlijke rook, antioxidant(E301, E331), kruidenextract.
ⓘ Allergen. : geen wettelijke allergenen

Organoleptisch
Organoleptique
Organoleptic
Organoleptisch

Kleur gelaagd: roze-wit-bruin
Geur Eigen aan gezouten en gerookte vleeswaren.
Smaak Karakteristieke smaak van gerookt spek.

GGO	Dit product bevat geen ingrediënten	Bestraling	Dit product is niet bestraald en vrij van
OGM	afkomstig van Genetisch gemodificeerde	Irradiation	bestraalde componenten (Dir.1999/2/EC
GMO	producten. (Reg. 1928/2003/EC en Dir.	Irradiation	en 1999/3/EG)
GMO	2001/18/EC; 1830/2003/EC)	Bestrahlung	

Verpakking en logistiek

Emballage et logistique – Packaging and logistics – Verpackung und Logistik

± 1,000 kg	Lengte: 230 mm
	Breedte: 180 mm
	Hoogte: 60 mm
	Afmeting van de snit:
	Dikte: 1,5 mm
Primair	
EAN	5413904033220
Verpakkingswijze	Verpakt onder beschermende atmosfeer.
Verpakkingsmateriaal	plastic schaalpje conform Dir. EG 1935/2004 EC
LOT	YYDDD voorbeeld: 28/02/2014 → 14059

Bewaarcondities

Conditions de stockage – Storage conditions – Lagerbedingungen

Temp. bewaring
Temp. de cons.
Storage temp.
Lagertemp.

0-7 °C

Temp. transport
Temp. de transport
Transport temp.
Transport temp.

Max 7 °C

THT levering
DLC livraison
BBD delivery
MHB lieferung

35 (days)

THT af productie
DLC fin production
BBD end of prod.
MHB ende produk.

56 (days)



Na opening beperkt houdbaar in koelkast, goed verhitten tot in de kern voor consumptie
Durée de vie limitée dans le réfrigérateur après ouverture, bien cuire à cœur avant consommation
Limited shelf life in refrigerator after opening, heat well until the core before consumption
Begrenzte Haltbarkeit im Kühlschrank nach dem Öffnen, gut erhitzen auf in Kern bevor Konsum

Chemie

Chemie – Chemie – Chemie

voedingswaarden via berekening

Energiewaarde (kJ)	1027,4	kJ	Koolhydraten	0,0	g/100g
	245,4	kCal	Suikers	0,0	g/100g
Eiwit	17,4	g/100g	Natrium (Na)	1,3	g/100g
Vet	19,7	g/100g	Zout	3,1	g/100g
Verzadigde vetzuren	7,9	g/100g			

Microbiologische eisen

Exigences microbiologique – Microbiological requirements – Mikrobiologische Anforderungen

conform Dir. 2073/2005 CE

	<i>Af productie Fin de production End of production Ende der Produktion</i>	<i>Einde THT Fin de DLC End of BBD Ende MHB</i>
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	<10 ²

Microbiologie proces hygiëncriteria

Critères microbiologiques d'hygiène – Microbiological hygiene criteria – Mikrobiologische Hygienekriterien

conform Dir. 2073/2005 CE

	<i>Af productie Fin de production End of production Ende der Produktion</i>	<i>Einde THT Fin de DLC End of BBD Ende MHB</i>
Total count (cfu/g)	<10 ⁵	<10 ⁷
Lactobacillus (cfu/g)	<10 ⁵	<10 ⁷
Yeast and moulds (cfu/g)	<10 ³	<10 ⁵
E.colli (cfu/g)	<5.10 ²	<10 ³
Coag. Pos. Staphylococci (cfu/g)	<5.10 ²	<10 ³

*wanneer het aëroob kiemgetal op het einde van de houdbaarheid de richtwaarde van 10⁷ cfu/g overschrijdt mag enkel afgekeurd worden wanneer geur, kleur of smaakafwijkingen vastgesteld worden.

ALLERGEN INFORMATION SHEET :

LeDA code	GS1 code	Allergeen <i>Allergène – allergen – Allergen</i>	Recept zonder (Z) <i>Recept sans – Recipe without – Rezept ohne</i>	Recept bevat (M) <i>Recept contient – recipe contains – Rezept enthält</i>	Kan bevatten (en recept zonder) (K) <i>Peut contenir (et recept sans) – May contain (and recipe without) – enthalten können (und Rezept ohne)</i>	Onbekend (O) <i>Inconnu – Unknown – Unbekannt</i>
1.1	UW	tarwe	Z			
1.2	NR	rogge	Z			
1.3	GB	gerst	Z			
1.4	GO	haver	Z			
1.5	GS	spelt	Z			
1.6	GK	kamut	Z			
1	AW	gluten	Z			
2.0	AC	schaal/schelp dieren	Z			
3.0	AE	eieren	Z			
4.0	AF	vis	Z			
5.0	AP	aardnoten (pinda's)	Z			
6.0	AY	soja			K	
7.0	AM	melk			K	
8.1	SA	amandelen	Z			
8.2	SH	hazelnoten	Z			
8.3	SW	walnoten	Z			
8.4	SC	cashewnoten	Z			
8.5	SP	pecannoten	Z			
8.6	SR	paranoten	Z			
8.7	ST	pistache noten	Z			
8.8	SM	Macadamia noten	Z			
8	AN	schaalvruchten	Z			
9.0	BC	selderij	Z			
10.0	BM	mosterd	Z			
11.0	AS	sesamzaad	Z			
12.0	AU	sulfiet	Z			
13.0	NL	lupine	Z			
14.0	UM	weekdieren	Z			
		Additional allergens				
20.0	ML	lactose	Z			
21.0	NC	cacao	Z			
22.0	MG	toegevoegde glutamaten E620-621	Z			
23.0	MK	kip	Z			
24.0	NK	koriander	Z			
25.0	NM	maïs	Z			
26.0	NP	peulvruchten	Z			
27.0	MC	rund	Z			
28.0	MP	varken		M		
29.0	NW	wortel	Z			

Guarantees

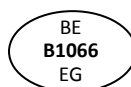
Only food grade raw materials, including packaging materials, are being used to formulate this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food Safety Service located in Belgium (FAVV, Belgian Federal Agency for Food Safety).

Obtained quality certificates: IF S higher level
Auto Controle System Guide ACS18, ACS19

Dioxins & PCB's and other contaminants in accordance with Regulation 1881/2006/EC, setting maximum levels for 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.



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- 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 include 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 off 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.

[Doc. Sjabloon PS_standaard V3, 7/12/2011]