

## N° 3505 Gerookt spek sneetjes 2mm

Intrastat : 2101219

### Productkenmerken

#### Caractéristiques – Properties – Eigenschaften

Omschrijving  
Description  
Description  
Beschreibung

Traditioneel gepekeld varkensbuik zonder ribben  
Op natuurlijke wijze gerookt met beukenhout.  
zonder zwoerd,  
zonder krakebeen.  
Voorgesneden in sneetjes en verpakt.

Gewicht  
Poids  
Weight  
Gewicht

± 1,000 kg



Ingrediënten  
Ingredients  
Ingredients  
Zutaten

varkensspek (96%), zout, conserveermiddel(E262, E252, E250), natuurlijke rook, stabilisator (natriumfosfaat), antioxidant(E301, E331), aroma, dextrose.  
ⓘ Allergen.: geen wettelijke allergenen

Organoleptisch  
Organoleptique  
Organoleptic  
Organoleptisch

Kleur gelaagd roze - wit - bruin.  
Geur rook.  
Smaak Karakteristieke smaak van gerookt spek.

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

### Verpakking en logistiek

#### Emballage et logistique – Packaging and logistics – Verpackung und Logistik

<b>Primair</b>	± 1,000 kg	L:	230	mm
		B:	180	mm
		H:	60	mm
		Afmeting van de snit		
		Dikte:	2,0	mm

EAN	5413904035057
Verpakkingswijze	Verpakt onder beschermende atmosfeer
Verpakkingsmateriaal	menu schaalpje conform Dir. EG 1935/2004 EC

## Bewaarcondities

### Conditions de stockage – Storageconditions – Lagerbedingungen

Temp. Bewaring Temp. de cons. Storage temp. Lagertemp.	2-4°C (Min 0°C - Max 7°C)	Temp. Transport Temp. de Transport Transport temp Transport temp	Max 7 °C
THT levering DLC livraison BBD delivering MHB lieferung	35 (days)	THT af productie DLC production BBD production MHB produktion	56 (days)



Na opening beperkt houdbaar in koelkast  
Durée de vie limitée dans le réfrigérateur après ouverture  
Limited shelf life in refrigerator after opening  
Begrenzte Haltbarkeit im Kühlschrank nach dem Öffnen

## Chemie

### Chemie – Chemie – Chemie

voedingswaarden via berekening

Energiewaarde (kJ)	1038 kJ 248 kCal	Natrium (Na)	0,9 g/100g
		Zout	2,0 g/100g
Eiwit	17,6 g/100g		
Vet	19,9 g/100g		
Koolhydraten	0,0 g/100g		

## Microbiologie

### Microbiologie – Microbiology – Mikrobiologie

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 <sup>4</sup>	<5 x 10 <sup>7</sup>
Lactobacillus (cfu/g)	<10 <sup>4</sup>	<5 x 10 <sup>7</sup>
Yeast and moulds (cfu/g)	<10 <sup>3</sup>	<10 <sup>4</sup>
Enterobacteriaceae (cfu/g)	<100	<1000
Sulfitered. Clostridia (cfu/g)	<100	<1000
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	<100

**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			
		<b>Additional allergens</b>				
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: BRC  
Autocontrolesystem 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 in 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



Algemene administratie	Productie en verpakkingsafdeling	Slicing en verpakkingsafdeling
Vleeswaren Michiels NV Middelmolenlaan 139 B2100 Deurne Tel: +32 3 235 60 80 Fax +32 3 325 64 60 Email: info@michiels-vleeswaren.be	Middelmolenlaan 139 B2100 Deurne Vergunde erkenningen: B21 / B21H Nr vestigingseenheid: 2.001.043.880	Middelmolenlaan 139 B2100 Deurne Vergunde erkenningen: B1066 Nr vestigingseenheid: 2.162.843.444
Contact commercieel: Eddy Michiels (gedelegeerd bestuurder) Thomas Michiels	Eddy@michiels-vleeswaren.be Thomas@michiels-vleeswaren.be	
Contact kwaliteit: Sarah Ceulemans	Sarah@michiels-vleeswaren.be	
Emergency contact: Eddy Michiels (gedelegeerd bestuurder)	+32 475 24 44 33	

- 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 ment 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 productspecification, 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]