




T. Boer & zn
CONTROLLED QUALITY VEAL

Veal V productspecification

PRODUCT		TENDERLOIN
ProductNo T. Boer & zn	11130000	
Cutcode	3327	
www.vealcuts.com		
Standard pieces per package	Vacuüm 12 pieces	
Weight per piece	0,83 - 1,53 kg	
Produced	NL 34 EC / NL 939 EC	
Origin	EU	
Allergens	Absent	
Cut description		

Storage advice	Fresh	Vacuüm	Frozen
Storage temperature	0 – 3 ° C	0 – 3 ° C	- 18 ° C
Shelf life	10 days	40 days	3 years

Nutritional values per 100 gr	Energy (kcal)	104	Salt	1,5	Fat	1,9
	Energy (KJ)	439	Carbo	0,0	Saturated	0,6
	Protein	21,8	Hydrates		fat	
	pH-Value	≤ 6.0	Sugars	0,0		

Bacteriological values		Values on departure	
		Number	Log
	Total earobic number	<50.000 cfu/cm2	<4,7
	Enterobacterieaceae	<500 cfu/cm2	<2,7
	E. Coli	<100 cfu/cm2	<2,0
	Staphylococcus	<100 cfu/cm2	<2,0

Labelling	In accordance with the regulations
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