




Veal V productspecification

PRODUCT		HAUNCHE
ProductNo T. Boer & zn	11143200	
Cutcode		
www.vealcuts.com		
Standard pieces per package	Vacuüm 1 pieces	
Weight per piece	10,99 - 20,41 kg	
Produced	NL 34 EC / NL 939 EC	
Origin	EU	
Allergens	Absent	
Cut description		Boneless, 4 cuts

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

Bacteriological values		Values on departure	
		Number	Log
	Total earobic number	<50.000 cfu/cm2	<4,7
	Enterobacterieceae	<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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