



## Veal Vitender productspecification

PRODUCT		TAIL END	
ProductNo T. Boer & zn	13175000		
Cutcode	3244		
<a href="http://www.vealcuts.com">www.vealcuts.com</a>			
Standard pieces per package	Vacuüm 12 pieces		
Weight per piece	0,90 - 1,50 kg		
Produced	NL 34 EC / NL 939 EC		
Origin	EU		
Allergens	Absent		
<b>Cut description</b>			

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
Enterobacterieeae	<500 cfu/cm2	<2,7	
E. Coli	<100 cfu/cm2	<2,0	
Staphylococcus	<100 cfu/cm2	<2,0	

<b>Labelling</b>	In accordance with the regulations
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