POWDERED BEEF EXTRACT TYPE 3

General description

This product is produced by spray drying beef extract and maltodextrin in an approved factory (according to EC regulations 852/2004 and 853/2004).

Ingredients

Maltodextrin (55%) and beef extract (45%).

Physical standards	
Appearance	Fine powder, 100% to pass a 14 mesh sieve.
Colour	Golden brown to brown - clear in solution.
Flavour and aroma	Characteristic of beef extract.

Chemical and nut	tritional stand	ards	
Moisture	5%	maximum	
Protein	28%	minimum	
Carbohydrates	53 - 59%	of which:	
		- sugars	3%
Salt*	3%	maximum, of which:	
		- sodium	1,2%
Fibres	0%		
Creatinine**	3,9%		
Fat	2%	maximum, of which:	
		- saturated fat	0,9%
		- mono-unsaturated fat	1,0%
		- poly-unsaturated fat	0,1%
		- trans fatty acids	<0,11%
Energy		± 1570 kJ / ± 380 kcal	

^{*}Natural presence

^{**} Calculated on beef extract grade 1 target values

Microbiological standards				
	Limits	Method		
Standard plate count	<25.000/g	ISO 4833-1		
Enterobacteriaceae	<100/g	NEN-ISO 21528-2		
Yeasts and moulds	<100/g	ISO 7954		
E-coli	<10/g	ISO 16649-2		
Salmonella	negative in 25 g	ISO 6579		

Shelf life

36 months.

Packaging

Polyethylene lined* fibre cartons containing 25 kg net weight.

*In compliance with EC regulations 1935/2004 and 10/2011



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Intolerance data		
	Allergen	Present
1.	Cereals containing gluten	-
2.	Crustaceans & shellfish	-
3.	Eggs	-
4.	Fish	-
5.	Peanuts	-
6.	Soy	-
7.	Milk including lactose	-
8.	Nuts	-
9.	Celery	-
10.	Mustard	-
11.	Sesame	-
12.	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or mg/litre expressed as SO ₂	-
13.	Lupin	-
14.	Molluscs	-
15.	Cacao	-
16.	Glutamate (E620-E625)	-
17.	Chicken	-
18.	Coriander	-
19.	Maize	-
20.	Legumes/pulses	-
21.	Beef	+
22.	Pork	-
23.	Carrot	-

⁻ The allergens refer to Directive 2000/13/EC and the LeDa-list version 2.0 2011.

Storage

Dry and at ambient temperature.

GMO Status

According to EC regulations 1829/2003 and 1830/2003 Powdered beef extract type 3 can be declared as GMO free.

Irradiation

None of the produced products or used ingredients are treated with ionizing radiation.



⁻ The numbers 1 to 14 require labelling in accordance with Directive 2007/68/EC amending Annex IIIa to Directive 2000/13/EC.