



DEHYDRATED BACON PIECES

General description

This product is produced by air drying cooked bacon in an approved factory (according to EC regulations 852/2004 and 853/2004).

Ingredients

Cooked bacon (pork, wheat starch, salt, smoke flavouring*, antioxidant: extract of rosemary, acidity regulator: citric acid and preservative: sodium nitrite).

*The smoke flavouring is in compliance with EC regulation 2065/2003 on smoke flavourings used or intended for use in or on foods.

Physical standards

Appearance	Pieces of app. 4x4x2 mm.
Colour	Pinkish brown.
Flavour and aroma	Characteristic of cured bacon.

Chemical and nutritional standards

Moisture	10%	maximum	
Protein	41%	minimum	
Carbohydrates	16%	of which:	
		- sugars	0%
Salt	8%	maximum, of which:	
		- sodium	3,2%
Fibres	0%		
Fat	25%	maximum, of which:	
		- saturated fat	9%
		- mono-unsaturated fat	11%
		- poly-unsaturated fat	4%
		- trans fatty acids	1%
Energy		± 1880 kJ / ± 450 kcal	

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

24 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.
- The numbers 1 to 14 require labelling in accordance with Directive 2007/68/EC amending Annex IIIa to Directive 2000/13/EC.

Storage

Dry and at ambient temperature.

GMO Status

According to EC regulations 1829/2003 and 1830/2003 Dehydrated bacon pieces can be declared as GMO free.

Irradiation

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

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