

DEHYDRATED MILLED COOKED OXTAIL/BEEF

General description

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

Ingredients

Cooked oxtail (51%) and beef (49%).

Physical standards

| | |
|-------------------|--|
| Appearance | Coarse powder, 100% to pass a 10 mesh sieve. |
| Colour | Medium brown. |
| Flavour and aroma | Characteristic of cooked oxtail and beef. |

Chemical and nutritional standards

| | | | |
|---------------|-----|------------------------|------|
| Moisture | 5% | maximum | |
| Protein | 58% | minimum | |
| Carbohydrates | 0% | of which: | |
| | | - sugars | 0% |
| Salt* | 2%* | maximum, of which: | |
| | | - sodium | 0,8% |
| Fibres | 0% | | |
| Fat | 35% | maximum, of which: | |
| | | - saturated fat | 15% |
| | | - mono-unsaturated fat | 17% |
| | | - poly-unsaturated fat | 2% |
| | | - trans fatty acids | 1% |
| Energy | | ± 2281 kJ / ± 547 kcal | |

*Natural presence

Microbiological standards

| | Limits | Method |
|----------------------|-------------------|--------------------|
| Standard plate count | <25.000/g | ISO 4833-1 |
| Enterobacteriaceae | <100/g | NEN-EN-ISO 21528-2 |
| Yeasts and moulds | <100/g | ISO 7954 |
| E-coli | <10/g | ISO 16649-2 |
| Salmonella | negative in 125 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 1169/2011/EC and the LeDa-list version 2.0 2011.
- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

Storage

Dry and at ambient temperature.

GMO Status

According to EC regulations 1829/2003 and 1830/2003 Dehydrated milled cooked oxtail/beef can be labeled as GMO free.

Irradiation

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

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