

DEHYDRATED MILLED COOKED OXTAIL TYPE P

General description

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

Ingredients

Cooked oxtail (100%).

Physical standards

Appearance	Coarse powder, 100% to pass a 8 mesh sieve.
Colour	Medium brown.
Flavour and aroma	Characteristic of cooked oxtail.

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 type P can be labeled as GMO free.

Irradiation

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

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