



Product specification

VEAL CAT Z TONGUE

GENERAL PRODUCT INFORMATION

Article number	14919
Product name	Veal cat Z tongue
Cut	Organ
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac.: Production + 21 days; Frozen: Production + 1095 days
Storage conditions	Vac: 3°C; Frozen:-18°C
Ingredients	Veal organ
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal organ
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	2,5	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z MARROW-BONE, 1X

GENERAL PRODUCT INFORMATION

Article number	14952
Product name	Veal cat Z marrow-bone, 1x
Cut	Bone
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 5 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SWEETBREAD

GENERAL PRODUCT INFORMATION

Article number	14927
Product name	Veal cat z sweetbread
Cut	Organ
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 21 days; Frozen: production + 1095 days
Storage conditions	Vac: 3° Celsius; Frozen: -18° Celsius
Ingredients	Veal organ
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal organ
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	2,5	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer

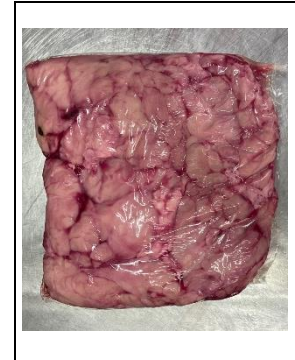


Product specification

VEAL CAT Z SWEETBREAD

GENERAL PRODUCT INFORMATION

Article number	14928
Product name	Veal cat z sweetbread
Cut	Organ
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 21 days; Frozen: production + 1095 days
Storage conditions	Vac: 3° Celsius; Frozen: -18° Celsius
Ingredients	Veal organ
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal organ
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	2,5	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z NECK CLEAN

GENERAL PRODUCT INFORMATION

Article number	14871
Product name	Veal cat z neck clean
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SHOULDER

GENERAL PRODUCT INFORMATION

Article number	14902
Product name	Veal cat Z shoulder
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SHOULDER-CLOD

GENERAL PRODUCT INFORMATION

Article number	14956
Product name	Veal cat Z shoulder-clod
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 dagen; Frozen: production + 1095 dagen
Storage conditions	Vac.: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z LEG B-IN

GENERAL PRODUCT INFORMATION

Article number	14935
Product name	Veal cat Z leg B-in
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh production + 6 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use etc.	Product needs a further treatment for example heat, salts,
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT LEG W/O BONE

GENERAL PRODUCT INFORMATION

Article number	14881
Product name	Veal cat z leg w/o bone
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 6 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z LOIN BONE IN W/O TENDERLOIN

GENERAL PRODUCT INFORMATION

Article number	14842
Product name	Veal cat z loin bone in w/o tenderloin
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 7 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z LOIN BONE IN

GENERAL PRODUCT INFORMATION

Article number	14939
Product name	Veal cat Z loin bone in
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 20 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count		1x per 28 days	Meat sample
Enterobacteriaceae		1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z LOIN 3 RIBS B-IN W/O HEAD TENDERLOIN

GENERAL PRODUCT INFORMATION

Article number	14876
Product name	Veal cat z loin 3 ribs B-In w/o head tenderloin
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 25 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer

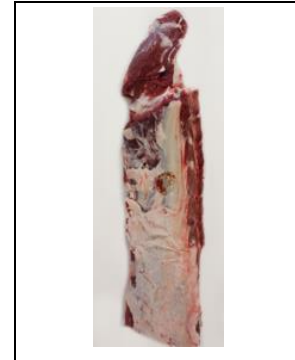


Product specification

VEAL CAT Z LOIN 3 RIBS B-IN

GENERAL PRODUCT INFORMATION

Article number	14877
Product name	Veal cat z loin 3 ribs B-In
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 25 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z LOIN BONE IN 2R W/F

GENERAL PRODUCT INFORMATION

Article number	14870
Product name	Veal cat z loin Bone In 2R W/F
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 7 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CAP THICK

GENERAL PRODUCT INFORMATION

Article number	14850
Product name	Veal cat z cap thick
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CAP THICK PAD

GENERAL PRODUCT INFORMATION

Article number	14851
Product name	Veal cat z cap thick PAD
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z STRIPLOIN 4R

GENERAL PRODUCT INFORMATION

Article number	14900
Product name	Veal cat Z striploin 4R
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z STRIPLOIN 1+ KG

GENERAL PRODUCT INFORMATION

Article number	14853
Product name	Veal cat Z striploin 1+ KG
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL Z STRIPLOIN 4R PAD

GENERAL PRODUCT INFORMATION

Article number	14873
Product name	Veal Z striploin 4R pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days
Storage conditions	Vac.: 7°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z STRIPLOIN WO C

GENERAL PRODUCT INFORMATION

Article number	14885
Product name	Veal cat Z striploin wo c
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z STRIPLOIN 8R

GENERAL PRODUCT INFORMATION

Article number	14917
Product name	Veal cat Z striploin 8R
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z BLADE

GENERAL PRODUCT INFORMATION

Article number	14942
Product name	Veal cat Z blade
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CHUCK TENDER

GENERAL PRODUCT INFORMATION

Article number	14943
Product name	Veal cat z chuck tender
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days
Storage conditions	Vac: 7° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present



Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body

PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z RUMPHEART

GENERAL PRODUCT INFORMATION

Article number	14911
Product name	Veal cat Z rumpheart
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 365 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z RUMP HEART PAD

GENERAL PRODUCT INFORMATION

Article number	14833
Product name	Veal cat Z rump heart pad
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 365 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z FILLET

GENERAL PRODUCT INFORMATION

Article number	14901
Product name	Veal cat Z fillet
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Entperobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TENDERLOIN WO C

GENERAL PRODUCT INFORMATION

Article number	14836
Product name	Veal cat Z tenderloin wo c
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Entperobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HEAD TENDERLOIN PAD

GENERAL PRODUCT INFORMATION

Article number	14858
Product name	Veal cat z head tenderloin pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Entperobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TENDERLOIN WO C PAD FROZ

GENERAL PRODUCT INFORMATION

Article number	14831
Product name	Veal cat z tenderloin wo c pad froz
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Entperobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HEAD TENDERLOIN

GENERAL PRODUCT INFORMATION

Article number	14861
Product name	Veal cat z head tenderloin
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production +35 days; Frozen: production +1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HEAD TENDERLOIN PAD

GENERAL PRODUCT INFORMATION

Article number	14862
Product name	Veal cat z head tenderloin pad
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production +35 days; Frozen: production +1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TOPSIDE

GENERAL PRODUCT INFORMATION

Article number	14906
Product name	Veal cat z topside
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TOPSIDE CAP-OFF

GENERAL PRODUCT INFORMATION

Article number	14944
Product name	Veal cat Z topside cap-off
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TOPSIDE CAP-OFF PAD

GENERAL PRODUCT INFORMATION

Article number	14945
Product name	Veal cat Z topside cap-off pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TOPSIDE CAP

GENERAL PRODUCT INFORMATION

Article number	14946
Product name	Veal cat Z topside cap
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z EYEROUND PAD

GENERAL PRODUCT INFORMATION

Article number	14950
Product name	Veal cat Z eyeround pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z EYEROUND

GENERAL PRODUCT INFORMATION

Article number	14949
Product name	Veal cat Z eyeround
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z THICK

GENERAL PRODUCT INFORMATION

Article number	14907
Product name	Veal cat Z thick
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z THICKFLANK WITH CAP

GENERAL PRODUCT INFORMATION

Article number	14864
Product name	Veal cat Z thickflank with cap
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z THICK FLANK PAD

GENERAL PRODUCT INFORMATION

Article number	14841
Product name	Veal cat z thick flank pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z KNUCKEL

GENERAL PRODUCT INFORMATION

Article number	14847
Product name	Veal cat z knuckel
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z THICK CAP

GENERAL PRODUCT INFORMATION

Article number	14848
Product name	Veal cat z thick cap
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z THICK CAP PAD

GENERAL PRODUCT INFORMATION

Article number	14849
Product name	Veal cat z thick cap pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z RUMPTAIL ON

GENERAL PRODUCT INFORMATION

Article number	14863
Product name	Veal cat Z rump tail on
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SILVERSIDE

GENERAL PRODUCT INFORMATION

Article number	14908
Product name	Veal cat Z silverside
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 dagen; Frozen: production + 1095 dagen
Storage conditions	Vac.: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL SILVERS. WO/EYEROUND+H.MUS.PAD

GENERAL PRODUCT INFORMATION

Article number	14948
Product name	Veal silvers. Wo/eyeround+h.mus.pad
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 dagen; Frozen: production + 1095 dagen
Storage conditions	Vac.: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL SILVERSIDE W/O ZEEN Z

GENERAL PRODUCT INFORMATION

Article number	14887
Product name	Veal silverside w/o zeen Z
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 dagen; Frozen: production + 1095 dagen
Storage conditions	Vac.: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HEEL MUSCLE

GENERAL PRODUCT INFORMATION

Article number	14951
Product name	Veal cat Z heel muscle
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CULOTTE

GENERAL PRODUCT INFORMATION

Article number	14931
Product name	Veal cat Z culotte
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CUVETTE

GENERAL PRODUCT INFORMATION

Article number	14932
Product name	Veal cat Z cuvette
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z RIB-EYE 4R

GENERAL PRODUCT INFORMATION

Article number	14929
Product name	Veal cat Z rib-eye 4R
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z RIB RACK BONE-IN

GENERAL PRODUCT INFORMATION

Article number	14924
Product name	Veal cat z rib rack bone-in
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days
Storage conditions	Vac: 7° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present



Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body

PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z RIB

GENERAL PRODUCT INFORMATION

Article number	14844
Product name	Veal cat z rib
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z FRENCH RACK W/BONE

GENERAL PRODUCT INFORMATION

Article number	14882
Product name	Veal cat z French Rack W/Bone
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z T-BONE

GENERAL PRODUCT INFORMATION

Article number	14883
Product name	Veal cat z T-Bone
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 6 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z TOMAHAWK

GENERAL PRODUCT INFORMATION

Article number	14879
Product name	Veal cat z tomahawk
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z HINDSHANK COMPLETE

GENERAL PRODUCT INFORMATION

Article number	14869
Product name	Veal cat z hindshank complete
Cut	5° cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 14 days	Meat sample
Enterobacteriaceae	4,0	1x per 14 days	Meat sample

SIGNATURE

Print date	Name	Function

Handtekening / Naam Van Rooi Meat

Handtekening / Naam klant



Product specification

VEAL CAT Z HQ-SHANK 2X

GENERAL PRODUCT INFORMATION

Article number	14912
Product name	Veal cat Z HQ-shank
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURED BY

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HINDSHANK PRE-CUT

GENERAL PRODUCT INFORMATION

Article number	14970
Product name	Veal cat Z hindshank pre-cut
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURED BY

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SHANK

GENERAL PRODUCT INFORMATION

Article number	14971
Product name	Veal cat Z shank
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z OSSOBUCO FROZEN

GENERAL PRODUCT INFORMATION

Article number	14838
Product name	Veal cat Z ossobuco frozen
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Frozen: + 1095 days
Storage conditions	Frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present



Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body

PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z SPARERIB

GENERAL PRODUCT INFORMATION

Article number	14967
Product name	Veal cat Z sparerib
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; frozen: + 1095 days
Storage conditions	Vac.: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z HEEL BONE

GENERAL PRODUCT INFORMATION

Article number	14827
Product name	Veal cat Z heel bone
Cut	5e cut
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 5 days; frozen: + 1095 days
Storage conditions	Fresh: 7°C; frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z TRIMMINGS 80/20

GENERAL PRODUCT INFORMATION

Article number	14916
Product name	Veal cat Z trimmings 80/20
Cut	Trimmings
Taste / Smell	Fresh
Color	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1075 days
Storage conditions	Vac: 7°C, Frozen: -18°C
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis and GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	6,0	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer

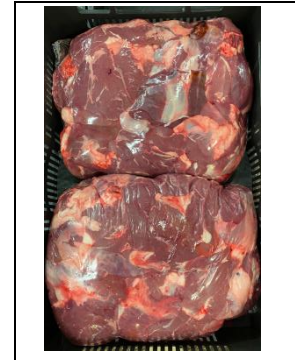


Product specification

VEAL CAT Z TRIMMINGS 90/10

GENERAL PRODUCT INFORMATION

Article number	14854
Product name	Veal cat z trimmings 90/10
Cut	Trimmings
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 28 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	6,0	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer

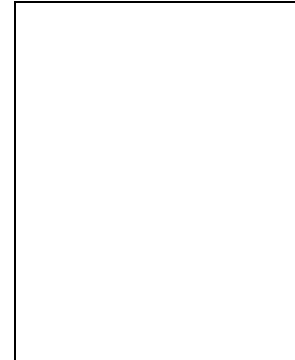


Product specification

VEAL CAT Z PISTOLA

GENERAL PRODUCT INFORMATION

Article number	14940
Product name	Veal cat Z pistola
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z PISTOLA B-IN

GENERAL PRODUCT INFORMATION

Article number	14955
Product name	Veal cat Z pistol b-in
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh: production + 6 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm2 or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z CROPS B-IN

GENERAL PRODUCT INFORMATION

Article number	14934
Product name	Veal cat Z crops B-in
Cut	1e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Fresh production + 6 days; Frozen: production + 1095 days
Storage conditions	Fresh: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,0	1x per 28 days	Meat sample
Enterobacteriaceae	3,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer



Product specification

VEAL CAT Z BRISKET W/FLANK

GENERAL PRODUCT INFORMATION

Article number	14957
Product name	Veal cat Z brisket w/flank
Cut	5e cut
Taste / Smell	Fresh
Colour	Product own
Country of origin	Europe
Packaging	In accordance with customer agreement
Shelf life	Vac: production + 35 days; Frozen: production + 1095 days
Storage conditions	Vac: 7° Celsius; Frozen: -18° Celsius
Ingredients	Veal
Quality characteristic	-
Allergens	None of the 14 legal allergens present
Target end user	Not specific, general public
Intended use	Product needs a further treatment for example heat, salts, etc.
Appearance	Product own, free of foreign body



PRODUCT DEFINITIONS

Ingredients	Veal
% End product	100%
Country of origin	Europe

(MICRO)BIOLOGICAL AND NON-BIOLOGICAL DATA

Conform 2073/2005, HACCP-analysis en GMP-guidelines.

	Limit value <i>log N/cm² or log N/g</i>	Frequency	Method
Total germ count	5,8	1x per 28 days	Meat sample
Enterobacteriaceae	4,0	1x per 28 days	Meat sample

SIGNATURE

Print date	Name	Function

Signature / name Proviande Beef & Veal

Signature / name customer