

	Productspecificatie	Pagina 1 van 4
		Datum: 09-06-2016
	Wagyu Hamburger	Opgest. door: YU
	Rcp 7	Akkoord: Oude Versie: 1-05-2015

1.Productcode

Zandbergen : Rcp 7



2. Description

Origin Beef: Australia

Origin hamburger flavour: EU

Production: EG 373 NL

3. Ingredients

Wagyu Beef 98%, salt, herbs and spices, onion and garlic.

4. Production process

The burger is made from Wagyu beef which is grinded and mixed. Then burger flavouring is added and mixed. The burger is formed in a template to obtain the round shape. Weight and diameter of the burger can be made according to client specification.

After forming the burgers we pack the burgers according to client specification at -18°C. We can either pack non- vacuum-packed quick frozen or vacuum packed per piece. The temperature is monitored several times during the various production processes.

5. Packaging and labelling

Packing Multiple packaging possibilities

Pallet on pallet 120x80cm or 120x100cm, enfolded with stretch foil

On the label the following information is always printed (additional information is possible on request)

- Product name
- Production date and net weight
- Lot number
- Best before date

 Zandbergen	Productspecificatie	Pagina 2 van 4
		Datum: 09-06-2016
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6. Storage-conditions/shelf life

Delivery-temperature	-18°C (-15°C in short periods within logistic chain)
Storage-temperature	-18°C
Shelf life	1 year after production at -18°C

7. Foreign bodies

Should be free from bone, bruised muscle, discoloured muscle, hair, cartilage, connective tissue, skin, abscess, blood meat and haematoma and all beef related extraneous material.

8. Organoleptic characteristics

Appearance and color	Fresh colour, minced Wagyu beef
Smell	Specific for Wagyu beef with herbs, not rancid, not old
Taste	Specific for Wagyu beef burger not watery but succulent
Mouth Feeling	Specific for Wagyu beef burger
Size	Weight and dimensions according to customer specification.

9. Intended use of product

Safe Handling Instructions:

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instruction:

- Keep refrigerated or frozen
- Thaw in refrigerator or microwave
- Keep raw meat separate from other foods
- Wash working surfaces (including cutting boards), utensils and hands after touching raw meat
- Cook thoroughly
- Keep hot food hot.
- Refrigerate leftovers immediately or discard

10. Physical/chemical characteristics per 100 gram

Nutritional values 100g		tolerance
Energetic value Kcal/kJ	303Kcal / 1255kJ	±10%
Fat	25 g	±10%
Saturate fatty acids	10 g	±5%

 Zandbergen	Productspecificatie	Pagina 3 van 4
		Datum: 09-06-2016
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Carbohydrates	1,3 g	±5%
of sugars	1,3 g	±10%
Protein	18 g	±10%
Salt	1,0 g	±10%

Source: analyses

10. Microbiological characteristics

	TARGET	REJECT
Total aerobic count (cfu/g)	$< 1 \times 10^5$	$> 1 \times 10^6$
Enterobacteriaceae (cfu/g)	< 1000	> 5000
E.Coli (cfu/g)	< 100	> 500
Salmonella (cfu/25g)	absence	presence

11. Food Intolerance data

+ = present

- = absent

? = might contain traces or unknown

01 cow milk protein	-	19 nut oil	-
02 lactose	-	20 peanuts	-
03 chicken egg	-	21 peanut oil	-
04 soy protein	-	22 sesame	-
05 soy oil	-	23 sesame oil	-
06 gluten	-	24 glutamate	-
07 wheat	-	25 sulphite (E220 - E227)	-
08 rye	-	26 benzoic acid and parabens (E210 - E219)	-
09 beef	+	27 azo dyes	-
10 pork	-	28 tartrazine (E102)	-
11 chicken	-	29 cinnamon	-
12 fish	-	30 vanillin	-
13 shellfish and crustaceans	-	31 coriander	-
14 maize	-	32 celery	-
15 cocoa	-	33 umbelliferae	-
16 yeast	-	34 carrots	-
17 legumes/pulses	-	35 lupine	-
18 nuts (excluding coconut)	-	36 mustard	-
Other:			
Preservatives	-		
natural flavourings (herbs)	+		

 Zandbergen	Productspecificatie	Pagina 4 van 4
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nature-identical flavourings	-		
artificial flavourings	-		
artificial colours	-		
enzymatic ally HVP	-		
nitrate/nitrite	-		
hydrogenated fat	-		
gelatin	-		