

product passport





product description

item number: 90002040

article name: Carpaccio of beef, 10 x 80g, quick-

frozen

date: 15.01.2019 revision: EN-1.3

approval number: DE HH 00032 EG

customs tariff number 02023090 packing: 0,800 kg

distributor: Block House Fleischerei GmbH, Lademannbogen 127, D- 22339

Hamburg, Germany

Customary name:

Carpaccio of beef, quick-frozen

Product description:

thin, round slices of raw beef, layed in round portions

Ingredients:

beef

Nutrition declaration /100g:

energy value [kJ]	430
energy value [kcal]	101
fat [g]	1,2
of which saturates [g]	0,5
carbohydrate [g]	0,0
of which sugars [g]	0,0
protein [g]	22,1
salt [g]	0,10

food law notes:

Do not refreeze after defrosting.

Consume product within one day after thawing.

Labelling of certain substancescausing allergies or intolerances:

Information on diet:koshernot suitablehalalnot suitableorganically produced food (BIO-labeling)no



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Recommendation of declaration in accordance with § 9 ZZuIV:

product labeling requirem	ents in the E	no	
Sensors			
recommended preparatio	n:	Take the frozen carpaccio out of the packaging, remove the foil and arrange the meat. After appr. 20 minutes can be used.	
Consistency:		state prepared: raw, juicy	
Appearance:		state prepared: typical, intense red, thin slice, evenly sliced, straight	
Odour:		state prepared: typical	
Taste:		state prepared: typical, without foreign taste	
quality criteria			
physical quality criteria	= 80 g		
physical quality criteria Portion weight	= 80 g		
physical quality criteria Portion weight = microbiological quality	= 80 g criteria	5 000 00	00
physical quality criteria Portion weight = microbiological quality Aerobic Microbial Count [= 80 g criteria	5.000.00	
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physical quality criteria	= 80 g criteria	50	00
physical quality criteria Portion weight microbiological quality Aerobic Microbial Count [escherichia coli [CFU/g]: Salmonella [/25g]: logistics data	= 80 g criteria [CFU/g]:	50 NEGAT	00
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physical quality criteria Portion weight microbiological quality Aerobic Microbial Count [escherichia coli [CFU/g]: Salmonella [/25g]: logistics data GTIN-13 single package: GTIN-13 trading unit:	= 80 g criteria [CFU/g]:	50 NEGAT 40092 40092 frozen	00 IV 286900024
physical quality criteria Portion weight microbiological quality Aerobic Microbial Count [escherichia coli [CFU/g]: Salmonella [/25g]: logistics data GTIN-13 single package: GTIN-13 trading unit: storage temperature: Remaining life:	= 80 g criteria [CFU/g]:	50 NEGAT 40092 40092 frozen 180 d	286900024 286900031
physical quality criteria Portion weight microbiological quality Aerobic Microbial Count [escherichia coli [CFU/g]: Salmonella [/25g]:	= 80 g criteria [CFU/g]:	50 NEGAT 40092 40092 frozen	286900024 286900031



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primary packaging

type of packaging: plate, foil, foil bag

packing material: GC II board/PE, PS, LDPE

packaging weight: 0,070 kg

length width height diameter

secondary packaging

type of packaging: folding box packing material: cardboard packaging weight: 0,061 kg

length width height
255 mm 52 mm

tertiary packaging

type of packaging: cardboard box

packing material: corrugated cardboard

packaging weight: 0,365 kg

length width height
520 mm 270 mm 290 mm

pallet information

kind of palette: EPAL EUR 1

Pallet weight:

length width height
1.200 mm 800 mm

The preceding information is based on our present knowledge and experiences, which concluded as a result of careful analysis. However, this shall not constitute a guarantee in the legal sense because due to the use of natural raw materials we cannot rule out fluctuations in principle in all values shown. Furthermore changes in quality can occur due to incorrect handling of product outside our sphere of influence.

This specification has been made according to our best knowledge and conscience. It has to be checked by the receiver and does not absolve him from his responsibility for quality and his obligation for duty of care. This document has been prepared eclectronically and is valid without signature.