RED HOUSE
· FINE QUALITY MEATS ·

Diced Sous Vide Beef
Fully Cooked

PRODUCT SPECIFICATIONS



Code : 80367

GTIN : 10685201803673

Ingredients:

Beef, canola oil, water, salt, spices, herbs

Characteristics:

Cooked seasoned diced beef

Flavour : Characteristic of cooked beef

Odor : Cooked beef

Colour : Brownish

Minimum weight per bag : 1kg

Weight per box : 6kg

% of cooking juice at 60°C = (weight of cooking juice / total weight) X 100 : 32 %

Approximatly drained weight per bag : ~ 680g

Packaging : 6x1kg

TI-HI : 16x4

Palet Count : 60 Cases

Microbiological properties:

Aerobic mesophilic: < $1,0\times10_5$ ufc/g

E. coli : < 10 ufc/g

S. aureus : < $1,0\times10^3$ ufc/g

B. cereus : < $1,0\times10^3$ ufc/g

C. perfringens : < $1,0\times10^2$ ufc/g

Salmonella : N.D.

Listeria monocytogenes : N.D.

Storage:

Keep frozen (approximately -18°C). The product should be kept in its original packaging.

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Shelf life:

3 years

Preparation instructions:

1- Thaw the product without opening the bag

2- The product needs to be warmed up, the meat is already cooked.
You can do this in the oven, on the stovetop, in the microwave oven or in hot water (in the closed bag)

*** Product could also be served cold

Nutritional values:

Valeur nutritive **Nutrition Facts** pour 1/10 d'emballage (100g) Per 1/10 package (100g)		
Calories 160		**% Valeur quotidienne*** **% Daily Value***
Lipides / Fat	7 g	9 %
saturés /Saturated + trans / Trans	1.5 g 0.2 g	9 %
Glucides / Carbohydrate	0 g	
Fibres / Fibre	0 g	0 %
Sucres / Sugars	0 g	0 %
Protéines / Protein	22 g	
Cholestérol / Cholesterol	45 mg	
Sodium	330 mg	14 %
Potassium	300 mg	6 %
Calcium	10 mg	1 %
Fer / Iron	1.5 mg	8 %
*5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup** *5% or less is **a little,** 15% or more is **a lot**		

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Allergens :

Component	Column I Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	no	yes	yes
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	no	yes	yes
Sesame or its derivatives, e.g., paste and oil etc.	no	yes	yes
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	no	yes	yes
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	no	yes	yes
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	no	yes	yes
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	no	yes	yes
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	no	yes	yes
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	no	yes	yes
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc.	no	yes	yes
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc	no	yes	yes
Gluten or its derivatives (wheat, oat, rye, triticale)	no	yes	yes
Others (as considered necessary)	no	yes	yes

We have procedures to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III.

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