

Veal Glace- Product Specification





Product information	
Product Description	Bonemasters Europe's Veal Glace is cooked using a traditional open kettle method, making it 100% natural. Products are delivered frozen. All products are Gluten Free.
Product Code	BME06
EAN Code	Bags:8719326706542 Box: 8719327164334
Ingredient Declaration	Water, Veal Bones, Carrots, Onions, CELERY , Thyme, Bay leaves, White peppercorns, Mushrooms, Garlic, Tomato Paste.
Appearance	Caramel in color
Flavor	Bonemasters Veal Glace has a soft and velvety flavor profile
Country of Origin	Netherlands

Nutritional Information				
Energy	333/79	kJ / kcal per 100g		
Fat	<0,1	g/100g		
Whereof saturates	42,4	%		
Mono-unsaturates	49,4	%		
Polyunsaturates	8,2	%		
Carbohydrate	1,51	g/100g		
Sugars	1,32	g/100g		
Protein	17,6	g/100g		
Natrium	0,302	g/100g		
Salt as NaCl	0,768	g/100g		

Microbiological- Max le	vels accepted
Enterobacteriaceae	1.000 kve/g
Staphylococcus aureus	1.000 kve/g
Listeria monocytogenes	100 kve/g
Total Count	1.000,000 kve/g

Version 2021:



Storage and Shelf Life	
Shelf Life	Typical shelf life is 18 months in the freezer.
Storage	Store frozen or in an airtight container for up to 5 weeks in the refrigerator. DO NOT refreeze after thawing.
Labelling	Product name, weight, storage specifications, ingredients, nutritional information, allergen information, QUID, date produced, expiry date, Batch number, product code, company address and country of origin, EG number, EAN codes.

Allergen Information

Bonemasters Europe B.V produces a range of Stock, Jus and Glace from European sourced ingredients and approved suppliers. Product, allergen and company certification information is collected and held by Bonemasters Europe B.V.

Products that contain or may contain allergens are appropriately handled and specified by Bonemasters Europe B.V. Our suppliers are picked on based their allergen practices and HACCP practices. While we try our best to ensure that all allergens are specified, we cannot guarantee that our ingredients are totally free from traces that are unspecified.

Please contact sara@bonemasterseurope.eu with any questions.

Cereal/ Wheat Products	No
Nut and Nut products	No
Peanuts and products thereof	No
Soybean and products thereof	No
Sesame seed and products thereof	No
Mustard and products thereof	No
Milk and Dairy Products	No
Products containing Sulphur dioxide and	No
sulphites >10mg/kg	
Celery and products thereof	Yes (Celery)
	100 (00101)
Molluscs (including quid and octopus)	No
	` ''
Molluscs (including quid and octopus)	No
Molluscs (including quid and octopus) Seafood and Shellfish	No No
Molluscs (including quid and octopus) Seafood and Shellfish Egg products	No No No
Molluscs (including quid and octopus) Seafood and Shellfish Egg products Fish and fish products	No No No
Molluscs (including quid and octopus) Seafood and Shellfish Egg products Fish and fish products Lupin (ie leguminous plants, lupin flour)	No No No No