

Lamb Stock- Product Specification





Product information	
Product Description	Bonemasters Europe's Lamb Stock is cooked using a traditional open kettle method, making it 100% natural. Products are delivered frozen. All products are Gluten Free.
Product Code	BME03
EAN Code	Bag: 8719326706566 Box: 8719327164372
Ingredient Declaration	Water, Lamb Bones, Carrots, Onions, CELERY,
	Thyme, Bay leaves, White peppercorns, Mushrooms,
	Garlic, Tomato Paste.
Appearance	Brown in color
Flavor	Bonemasters Lamb Stock has a traditional Lamb flavor profile.
Country of Origin	Netherlands

Nutritional Information				
Energy	195/47	KJ/kcal per 100g		
Fat	0,6	g/100g		
Whereof saturates	51,1	%		
Mono-unsaturates	36,0	%		
Polyunsaturates	5,0	%		
Carbohydrate	0,98	g/100g		
Sugars	0,92	g/100g		
Protein	9,2	g/100g		
Natrium	0,149	g/100g		
Salt as NaCl	0,379	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



Storage and Shelf Life	
Shelf Life	Typical shelf life is 18 months in the freezer.
Storage	Store frozen or in an airtight container in the refrigerator for up to 5 weeks. 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.

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)
Celery and products thereof Molluscs (including quid and octopus)	Yes (Celery) No
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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 No
Molluscs (including quid and octopus) Seafood and Shellfish Egg products Fish and fish products Lupin (ie leguminous plants, lupin flour) Colors	No No No No No No No