

Beef Stock

Product Specification

| Product information | |
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| Product Description | Bonemasters Europe's Beef Stock is cooked using a traditional open kettle method, making it 100% natural. Products are delivered frozen. All products are Gluten Free. |
| Product Code | BME13 |
| Ingredient Declaration | Water, Beef Bones, Carrots, Onions, CELERY , Thyme, Bay leaves, White Pepper, Mushrooms, Garlic, Tomato Paste. |
| Appearance | Caramel in color, broth consistency when heated. |
| Flavor | Bonemasters Beef Stock has a full bodied yet delicate taste. |
| Country of Origin | Netherlands |



| Nutritional Information | | |
|-------------------------|--------|------------------|
| Energy | 194/46 | KJ/kcal per 100g |
| Fat | 0,3 | g/100g |
| - Whereof saturates | 45,0 | % |
| - Mono-unsaturates | 42,5 | % |
| - Polyunsaturates | 6,7 | % |
| Carbohydrate | 0,98 | g/100g |
| - Sugars | 0,90 | g/100g |
| Protein | 9,7 | g/100g |
| Natrium | 0,163 | g/100g |
| Salt as NaCl | 0,415 | g/100g |

| Microbiological- Max levels 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 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, EAN bag and box code. |

| Allergen Information | |
|---|--------------|
| <p>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.</p> <p>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.</p> <p>Please contact sara@bonemasterseurope.eu with any questions.</p> | |
| 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 sulphites >10mg/kg | No |
| Celery and products thereof | Yes (Celery) |
| Molluscs (including quid and octopus) | No |
| Seafood and Shellfish | No |
| Egg products | No |
| Fish and fish products | No |
| Lupin (ie leguminous plants, lupin flour) | No |
| Colors | No |
| Flavorings | No |
| Preservatives | No |