

Red Wine Jus- Product Specification





Product information		
Product Description	Bonemasters Europe's Red Wine Jus is cooked using a traditional open kettle method, making it 100% natural. Products are delivered frozen. All products are Gluten Free.	
Product Code	BME07	
EAN Code	Bag: 8719326706535 Box: 8719327164396	
Ingredient Declaration	Water, Veal Bones, Carrots, Onions, CELERY, Thyme, Bay leaves, White peppercorns, Mushrooms, Garlic, Tomato Paste, RED WINE REDUCTION.	
Appearance	Caramel/ red in color	
Flavor	Bonemasters Red Wine Jus has a soft and velvety flavor profile	
Country of Origin	Netherlands	

Nutritional Information			
Energy	334/80	kJ / kcal per 100g	
Fat	0,2	g/100g	
Whereof saturates	50,4	%	
Mono-unsaturates	39,9	%	
Polyunsaturates	9,7	%	
Carbohydrate	2,33	g/100g	
Sugars	2,10	g/100g	
Protein	16,4	g/100g	
Natrium	0,303	g/100g	
Salt as NaCl	0,771	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 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	Yes (Red Wine Reduction)
sulphites >10mg/kg	
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