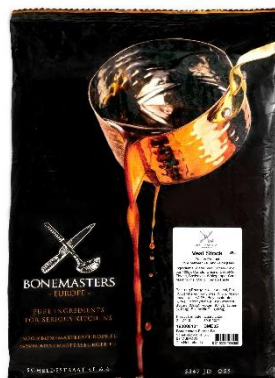




BONEMASTERS
- EUROPE -

Veal Stock- Product Specification



Product information

Product Description	Bonemasters Europe's Veal Stock is cooked using a traditional open kettle method, making it 100% natural. Products are delivered frozen. All products are Gluten Free.
Product Code	BME05
EAN Code	Bag: 8719326706559 Box: 8719327164327
Ingredient Declaration	Water, Veal Bones (124g per 100g), Carrots, Onions, CELERY , Thyme, Bay leaves, White peppercorns, Mushrooms, Garlic, Tomato Paste.
Appearance	Caramel in colour, broth consistency when heated.
Flavor	Bonemasters Veal 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

Version 2021:

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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	
<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