



Code ST3BV6080000

Update 2022-09-20

Commercial denomination

FROZEN VEAL RACK 5 RIBS

Product CODE	3BV6080000
ORIGIN	EU / Italian
CATEGORY	V - veal : less than 8 months at slaughter
kind of cut	5 ribs trimmed rack of veal, 10-15 cm bone lenght
AVERAGE WEIGHT	1.5 - 2.5 kg
SENSORIAL FEATURES	COLOUR lightly pinkysh to bright pink, white fat ASPECT Compact, without lesions, without blood or excess of fat ODOUR typical of fresh vacuum packed meat, no anomalous off odour
MICROBIOLOGICAL FEATURES (assured until the product is under VERCELLI Spa responsibility)	Total mesophilic count 5,0x10⁵ u.f.c./g Enterobacteriaceae 1,0x10³ u.f.c./g Escherichia coli BETA GLUC. POS. 1,0x10² u.f.c./g
(*max limits)	Staphilococcus aureus coag.+ 1,0x10² u.f.c./g Salmonella spp Assente in 25g Listeria monocytogenes Assente in 25g
Chemical features	Conform to Reg. CE 396/2005; Reg. CE 1881/2006; Reg. UE 37/2010 and s.a.
PACKAGING	MATERIAL extensible polymeric film suitable for food contact TYPE vacuum thermoretracted packaging Pieces per pack 1 Packs per carton 4
TRACEABILITY LABELLING	Enterprise Logo Production Plant Slaughtering EC stamp / sectioning EC stamp : IT 235M CE batch Slaughtered in: / Sectioned in: State of Birth Raising State weight in Kg production date



expiring date

Pieces numer

Indications on the methods of conservation and consumption

**PRODUCT
TEMPERATURE**

-18°C

STORAGE

STORAGE TEMPERATURE

-18°C

SHELF LIFE

730 days

consume mode

to be thoroughly cooked and to be further processed

ALLERGENES(ANNEX. II REG.
1169/2011)

Absent