



Code ST3BV0700000

Update 2022-09-07

Commercial denomination

Frozen Veal Eye of Round

Product CODE	3BV0700000
ORIGIN	EU / Italian
CATEGORY	V - veal : less than 8 months at slaughter
Kind of cut	Veal Eye of Round
AVERAGE WEIGHT	0,8-1,5 kg
SENSORIAL FEATURES	COLOUR lightly pinkyish 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 16
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 (BEST BEFORE)

number of pieces

storage and consume indications

**PRODUCT
TEMPERATURE**

=< -18°C

STORAGE

maximum STORAGE TEMPERATURE

=< -18°C

SHELF LIFE

730 days

consume mode

to be thoroughly cooked and to be further processed

ALLERGENES

(ANNEX. II EU REG.
1169/2011)

Absent