

Zandbergen World's Finest Meat Product specification



Article description	1P08 Beyond Sausage FS 10-pack 1000g																									
Article number	Multiple possibilities																									
Brand	Beyond Meat																									
Origin	the Netherlands																									
Product & process description	Plant-based sausages made with pea protein, frozen. 1000g Produced in the Netherlands.																									
	<input checked="" type="checkbox"/> Raw <input type="checkbox"/> Cooked <input type="checkbox"/> Pre-fried <input type="checkbox"/> With bones <input type="checkbox"/> Deboned	<input checked="" type="checkbox"/> Seasoned <input type="checkbox"/> Marinated <input type="checkbox"/> Breaded <input type="checkbox"/> Predusted																								
Organoleptic parameters	Appearance: Round link, with a slight curve Colour: Brindled 'sausage' mix, with white 'fat' chunks; pale link to pink. Smell & Taste: Meaty smell and aroma; savory blend of spice flavors. Texture: Uncooked: Chewy meat-like texture with pieces of 'fat' chunks.																									
Microbiological criteria	<table> <thead> <tr> <th>Parameters</th><th>Target</th><th>Reject</th></tr> </thead> <tbody> <tr> <td>Salmonella spp.</td><td>Negative/25g</td><td>Positive/25g</td></tr> <tr> <td>E. coli</td><td>≤100 cfu/g</td><td>>100 cfu/g</td></tr> <tr> <td>Listeria monocytogenes</td><td>Negative/25g</td><td>Positive/25g</td></tr> <tr> <td>Aerobic Plate Count</td><td>≤100.000 cfu/g</td><td>>100.000 cfu/g</td></tr> <tr> <td>Coliforms</td><td>≤1.000 cfu/g</td><td>>1.000 cfu/g</td></tr> <tr> <td>Coagulase Positive S. Aureus</td><td>≤100 cfu/g</td><td>>100 cfu/g</td></tr> <tr> <td>Yeast / Mould</td><td>≤1.000 cfu/g</td><td>>1.000 cfu/g</td></tr> </tbody> </table>		Parameters	Target	Reject	Salmonella spp.	Negative/25g	Positive/25g	E. coli	≤100 cfu/g	>100 cfu/g	Listeria monocytogenes	Negative/25g	Positive/25g	Aerobic Plate Count	≤100.000 cfu/g	>100.000 cfu/g	Coliforms	≤1.000 cfu/g	>1.000 cfu/g	Coagulase Positive S. Aureus	≤100 cfu/g	>100 cfu/g	Yeast / Mould	≤1.000 cfu/g	>1.000 cfu/g
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Intended use	- Store frozen. - Cook until internal temperature of 74°C. - Thaw in the refrigerator before cooking. Do not refreeze. - Cook product thoroughly. Do not consume raw. Pan: - Heat pan to medium-high heat (182°C - 200°C) and cook Beyond Sausage® thoroughly, for 10 minutes, turning frequently. BBQ: - Heat barbecue grill to medium-high heat (213°C - 260°C). - Lightly brush Beyond Sausage® with oil and grill for 13 minutes, turning product frequently.																									
Physical & chemical criteria	The product should be free from chemical & foreign physical contaminations. Despite strict controls, small product-specific contaminations may be overseen due to the large amounts processed.																									
Ingredients	Water, Pea Protein* (16%), Coconut Oil, Sunflower Oil, Flavouring, Rice Protein, Faba Bean Protein, Potato Starch, Salt, Vegetable Concentrates (Beetroot, Carrot, Pepper), Apple Fibre, Stabilisers (Methylcellulose, Calcium Chloride), Gelling Agent (Sodium Alginate).																									
Allergen statement	*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.																									

Storage & shelf life	Temperature:	Keep frozen (-18°C).		
	Shelf life:	Frozen: Shelf Life is 12 months at frozen conditions (-18°C). Use within 3 days of defrosting.		
		Thawed: 10 days unopened from day 1 of thawing in the refrigerator (0-7°C). Cook and consume on the day the package is opened.		
Customs tariff code	2106 90 92			
Nutritional values per 100 g product	Energy:	990 kJ / 238 kcal		
	Fat:	16,0 g		
	Of which saturates:	7,0 g		
	Carbohydrates:	5,0 g		
	Of which sugars:	0,0 g		
	Protein:	17,0 g		
	Salt:	1,35 g		
Sales unit	Nett weight per piece:	1000 g		
	Groos weight per piece:	1057 g		
	Nett weight per carton:	5000 g		
	Gross weight per carton:	5434 g		
	Pieces per carton:	5 x 10-pack sausages		
Packaging	Primary packaging:	H (cm)	W (cm)	L (cm)
	Secondary packaging:	plastic bag		
	Tertiairy packaging:	17,8	14,0	7,3
		39,2	18,8	14,5
Product picture				
General	When corresponding about a product, please mention the brand, delivery date and either the production date, expiry date or lot number.			
Legislation	This product meets the requirements of European Food Legislation.			
Version	Last modification:	27-10-2021		
	Created on:	22-10-2021		