

# Final Product specification

This record is generated automatically based on the information encoded in the system of quality management.

## I. Product identification

<b>Article number producer</b>	311731210	<b>Article number client</b>	
<b>Brand name</b>	Profuma		
<b>Commercial product name</b>	Pastrami catering enrobé de poivre tranché - barquette 500g x4 Gesneden peper pastrami Sliced pepper pastrami		
<b>Legal product name</b>	Viande de bœuf cuite, séchée et fumée Gerookte, gedroogde en gekookte rundsvlees Smoked, dried and cooked beef meat		
<b>Add. product description</b>			
<b>Declared weight of volume</b>	500g	<b>Presence of "e"</b>	<input type="checkbox"/>
<b>Intrastat code</b>	16025095		
<b>EAN UC:</b>	5413302631172		
<b>EAN Box:</b>	5413302831176		
<b>Product il liquid medium</b>	<input type="checkbox"/>	<b>drained net weight</b>	---
<b>sale by variable weight</b>	<input type="checkbox"/>	<b>Nb by piece</b>	1
<b>Alcohol content</b>	0		

## II. Identity of the producer / packager

<b>Name</b>	<b>manufacturing adress</b>		<b>Packaging adress</b>	
<b>Address</b>	Profuma sprl Rue de Lusambo, 65 1190 Forest Belgium		Profuma sprl Rue de Lusambo, 65 1190 Forest Belgium	
<b>Tel and Fax</b>	Tel : +32 2 523 48 37 Fax : +32 2 521 55 94		Tel : +32 2 523 48 37 Fax : +32 2 521 55 94	
<b>Approval number</b>	BE - B 393 - CE BE - UD 393 - CE BE - KF 393 - CE		BE - B 393 - CE BE - UD 393 - CE BE - KF 393 - CE	
<b>Certification</b>	Cfr certificate joined		Idem	
<b>Supplier</b>	<b>Company</b>	<b>Contacts</b>	<b>Commercial</b>	<b>Quality</b>
<b>Name</b>	Profuma sprl	<b>Name</b>	Shwartzberg Morris	Shwartzberg Morris
<b>Address</b>	Rue de Lusambo, 65 B-1190 Forest Belgique	<b>Function</b>	Directeur	Directeur
<b>Tel</b>	+32 2 523 48 37	<b>Tel / GSM</b>	+32 486 549 510	+32 2 523 48 37
<b>Fax</b>	+32 2 521 55 91	<b>E-mail</b>	commercial@profuma.com	quality@profuma.com
<b>Emergency contact</b>	Shwartzberg Morris			

### III. Packaging / logistics

	Qté UC	L (cm)	l (cm)	H (cm)	Gross	Net (kg)	Drained
Consumer unit (UC)	1	26,5 cm	16,5 cm	5 cm	538 g	500g	
	weighted in cash <input type="checkbox"/>						
	Security closure <input type="checkbox"/>	Easy opening <input type="checkbox"/>	Easy peel <input type="checkbox"/>	reclosable cap <input type="checkbox"/>			
sub-packaging	---	---	---	---	---	---	---
	Film <input type="checkbox"/>	Thickness	Type film	---	Nb layers		---
Box	4	38 cm	28 cm	10 cm	2,5 kg	2 kg	
	American box <input type="checkbox"/>	With perforation <input type="checkbox"/>	With languette <input type="checkbox"/>	With lid <input type="checkbox"/>			
Display	---	---	---	---	---	---	---
	With film ? <input type="checkbox"/>						
Palette	544	120 cm	80 cm	max 185 cm	360 kg	272 Kg	
	EPAL 1,2 x 0,8m <input checked="" type="checkbox"/>	CHEP 1,2 x 1m <input type="checkbox"/>	CHEP euro 1,2 <input type="checkbox"/>	LPR 1,2 x 0,8m <input type="checkbox"/>			
	LPR euro 1,2 x 1m <input type="checkbox"/>	LPR ouverte 1,2 x 1m <input type="checkbox"/>	LPR logipal 1,2 x 1m <input type="checkbox"/>				
	IPP logipal euro 1,2 x 0, <input type="checkbox"/>						
Nb layers / palette	17		Nb boxes / layer		8		

### IV. Particular storage conditions

	Minimum	Optimum	Maximum
Shelf life after production	21	21	21
Shelf life after delivery	12	18	21
Temperature at arrival	+0°C	+2°C	+4°C
Storage temperature	+0°C	+2°C	+4°C
Packaging	Protective atmosphere, N2 70%, CO2 30%		
Shelf life after opening	0	2	5
Storage conditions after opening	+0°C	+2°C	+4°C
Indication of the shelf-life	<input type="checkbox"/> date of minimum storage life = "best before until end" <input checked="" type="checkbox"/> maximum date of consumption = "Use by" <input checked="" type="checkbox"/> Day <input checked="" type="checkbox"/> Month <input checked="" type="checkbox"/> Year Example 26/11/08		
Indication of expiry date on	<input type="checkbox"/> each portion <input checked="" type="checkbox"/> sales unit <input checked="" type="checkbox"/> group package		
manner of indication	<input type="checkbox"/> inkjet <input checked="" type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		
Keeping of reference sample	<input type="checkbox"/> storage delay Frequency		
Indication of batch by	code interne Example 123456		
Indication of batch on	<input type="checkbox"/> each portion <input checked="" type="checkbox"/> sales unit <input checked="" type="checkbox"/> group packaging		
manner of indication	<input type="checkbox"/> inkjet <input checked="" type="checkbox"/> label <input type="checkbox"/> laser <input type="checkbox"/> other		

## V. Fost plus (Belgium)

Payment by us ?	<input type="checkbox"/>	License	---	
<b>Primary packaging</b>				
Material	Shape	Weight	Quantity / secondary	
Glass	---	---	---	
Paper / Cardboard (> 85%)	etiquette	1 g	4	
Steel (> 50%)	---	---	---	
Aluminium (> 50% / 50 µm)	---	---	---	
PET bottles	---	---	---	
HDPE bottles	---	---	---	
Beverage cartons	---	---	---	
recoverable plastic	barquette + film	37 g	4	
Packaging made mostly of plastic	---	---	---	
Packaging made mostly of paper/cardboard	---	---	---	
Packaging made mostly of aluminium < 50 µm, or steel < 50% but most important weight, < 50 µm	---	---	---	
Other recoverable	---	---	---	
Packaging made mostly of glass	---	---	---	
Packaging made mostly of aluminium or steel < 50% but most important weight, > 50 µm	---	---	---	
Other unrecoverable	---	---	---	
<b>Secondary packaging</b>				
Material	Shape	Weight	Quantity / tertiary	
Paper / cardboard	carton	343 g	96	
Plastic	---	---	---	
Others	---	---	---	
<b>Tertiary packaging</b>				
Material	Shape	Weight		
Paper / cardboard	---	---		
Others	film	variable		

## VI. Product composition

Raw material	Origin	% receipt	% end product	Remarks
Beef meat (brisket)	UE	94,41	93,84	
Salt		1,89	2,09	
Sodium Nitrite (E250)		0,01	0,01	
Flavourings		0,05	0,05	
Glucose syrup		1,54	1,69	incl. Followings :
Emulsifier (E 450, E 451, E 452)		incl.	incl.	
Stabiliser (E 415)		incl.	incl.	
Antioxidant (E 301)		incl	incl	
Black pepper		2,10	2,32	
List of ingredients				
Beef meat (94%), Black pepper (2%), Salt, Flavourings, glucose syrup, Preservative : E250, Emulsifier : E 450, E451, E452; Stabiliser E415; antioxidant : E 301.				
the producer guarantees that the product contains no ingredients that are subject to mandatory labeling by directive 1830/2003/CE ?				
<input checked="" type="checkbox"/>				

## VII. List of allergens

ingredient	Present in factory	Concerned ingredient
Gluten	<input type="checkbox"/>	<input type="checkbox"/>
Crustacean	<input type="checkbox"/>	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>
Soya	<input type="checkbox"/>	<input type="checkbox"/>
Milk	<input type="checkbox"/>	<input type="checkbox"/>
Lactose	<input type="checkbox"/>	<input type="checkbox"/>
Nuts	<input type="checkbox"/>	<input type="checkbox"/>
Celery	<input type="checkbox"/>	<input type="checkbox"/>
Mustard	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds	<input type="checkbox"/>	<input type="checkbox"/>
Lupin	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs	<input type="checkbox"/>	<input type="checkbox"/>
Sulphites	<input type="checkbox"/>	<input type="checkbox"/>
ingredient	Present in factory	Concerned ingredient
Apricot	<input type="checkbox"/>	
Garlic	<input checked="" type="checkbox"/>	-1
Glutamates	<input type="checkbox"/>	Arôme ail
Avocado	<input type="checkbox"/>	
Banana	<input type="checkbox"/>	
Beef	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	
Carot	<input type="checkbox"/>	
Cochineal	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	
Curcumin	<input type="checkbox"/>	
Curry	<input type="checkbox"/>	
Endive	<input type="checkbox"/>	
Fructose	<input type="checkbox"/>	
Kiwi	<input type="checkbox"/>	
(Dried) Legume	<input type="checkbox"/>	
Lentilles	<input type="checkbox"/>	
Yeast	<input type="checkbox"/>	
Corn	<input type="checkbox"/>	
Honey	<input type="checkbox"/>	
Muscadde	<input type="checkbox"/>	
Barley	<input type="checkbox"/>	
Paprika	<input type="checkbox"/>	
Pêche	<input type="checkbox"/>	
Parsley	<input type="checkbox"/>	
Pine nuts	<input type="checkbox"/>	
Peas	<input type="checkbox"/>	
Appel	<input type="checkbox"/>	
Pork	<input type="checkbox"/>	
Chicken	<input type="checkbox"/>	
Saccharose	<input type="checkbox"/>	
Buckwheat	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	
Tartrazine	<input type="checkbox"/>	
Tomato	<input type="checkbox"/>	
Vanillin	<input type="checkbox"/>	

## VIII. Product characterisation

<b>Look</b>	Bloc de viande cuite			
<b>Taste</b>	fumé			
<b>Smell</b>	fumé			
<b>Texture</b>	ferme			
<b>Coulour</b>	Brun (viande cuite) à l'extérieur, rouge/brun sur la tranche			
<b>Other potential features</b>				
<b>Evolving during shelf life</b>				
<b>Physical features</b>				
<b>Physico-chemical features at delivery</b>				
	<b>Minimum</b>	<b>Typical value</b>	<b>Maximum</b>	<b>Method of control</b>
<b>Water</b>		75,4 %		
<b>Benzopyrene</b>			< 2,0 µg/kg poids f	
<b>Fat level</b>			< 25 %	
<b>Meat proteins</b>	> 8 %			
<b>collagen / protein</b>			< 25	
<b>Foreign objects</b>		Absence		
<b>Ferrous</b>		< 2 mm		
<b>Non-Ferrous</b>		< 4,0 mm		
<b>Annealed</b>		< 8,0mm		
<b>Microbiological features at delivery</b>				
	<b>Typical Value</b>	<b>Maximum</b>	<b>End of shelf-life</b>	
			<b>Typical value</b>	
<b>Aerobic mesophil</b>	< 10 000 /g	< 100 000 /g	< 10 000 000/g	
<b>Coliforms</b>	< 100 /g		< 1000 /g	
<b>Fecal coliforms</b>	< 10 /g			
<b>Staphylococ. aureus</b>	< 100 /g		< 100 /g	
<b>Salmonella</b>	Absence dans 25g		<1 / 25g	
<b>Listeria monocyto.</b>	Absence dans 25g		<100 /g	
<b>Sulphite-red. anaëro.</b>	< 30 /g	< 100 /g	< 1 000 /g	

## IX. Instruction for use

## X. Ingredients subjected to irradiation

The producer guarantees that the product does not contain ingr. that were subjected to irradiation: ☒

## XI. Nutritionnal value

Value declared per 100g ☒

Value declared per 100 ml ☐

Portion size ---

	Unit	Product as sold :		
		average per 100	average per portion	Calcul (C) or Analyse (A)
Energy values	Kcal	110,79	---	C
	KJ	468,47	---	C
Proteins	g	23,4	---	A
Carbohydrates	g	0	---	C
of which sugars	g	0	---	
of which starch	g	---	---	
of which polyols	g	---	---	
Fats	g	1,91	---	A
of which saturated	g	0,79	---	A
of which mono-unsat.	g	0,97	---	A
of which poly-unsat.	g	0,07	---	A
of which trans	g	---	---	
of which oméga 3	g	0,004	---	A
of which oméga 6	g	0,061	---	A
of which cholesterol	mg	---	---	
Dietary fibers	g	---	---	
Sodium	g	0,90	---	A
Salt	g	2,29	---	C

	RDA and unit	Product as sold :				
		average per 100 g/ml	% RDA	average per portion	% RDA	Calculation (C) or Analysis (A)
Vitamin A	800 µg	---	---	---	---	
Vitamin B1	1,4 mg	---	---	---	---	
Vitamin B2	1,6 mg	---	---	---	---	
Vitamin B3	18 mg	---	---	---	---	
Vitamin B5	6 mg	---	---	---	---	
Vitamin B6	2 mg	---	---	---	---	
Vitamin B12	1 µg	---	---	---	---	
Vitamin C	60 mg	---	---	---	---	
Vitamin D	5 µg	---	---	---	---	
Vitamin E	10 mg	---	---	---	---	
Vitamin H	0,15 mg	---	---	---	---	
Vitamin M	200 µg	---	---	---	---	
Calcium (Ca)	800 mg	---	---	---	---	
Phosphorus (P)	800 mg	---	---	---	---	
Iron (Fe)	14 mg	---	---	---	---	
Magnésium (Mg)	300 mg	---	---	---	---	
Zinc (Zn)	14 mg	---	---	---	---	
Iodine (I)	150 µg	---	---	---	---	

products subject to notification of addition of a nutrient :  
Notification number

## XII. Declaration of truthfulness and confidentiality

The supplier, Profuma sprl, declares that the product complies with the relevant national and European legislation concerning Hygiene, composition, additives, contaminants, labelling and contact materials of this product.

The supplier is obliged to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obliged to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification. Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production.

This demand does not release any party from their responsibility.