

QUALITY CERTIFICATE



Pork Belly - smoked
cooked - deboned - rindless

Code:

BUSA

Pag. 1 van 2

Date: 30/05/2022

1. CONSUMERS

All consumers; for use on sandwiches, pizza, salads,...

2. POSSIBLE PACKING - SIZE

- Packaged in hermetically sealed cook-in bags (Food Grade cf. regulation EU Nr. 1935/2004 en 10/2011)
- Net weight = +/- 3,5 kg
- Our responsibility expires when opening the product or when not stored/transported under the right circumstances
- All our products are covered by the "Food Defense Plan"
- This product is only suitable for professional purposes
- Number of pieces per carton: 4 / max. number of cartons per pallet: 24

3. INGREDIENTS

- Porkmeat (90%), water, salt, maltodextrine, flavouring, stabiliser E451i, antioxidant E316, preservative E250, smoke (untreated Beechwood).

4. ORIGIN, ALLERGENS, GMO & IRRADIATION

- Origin: EU
- The product does not contain any allergens (EU Nr. 1169/2011)
- GMO free (EU Nr. 1829/2003 & Nr. 1830/2003)
- The product is free from irradiation (EU Nr. 1881/2006)

5. SHELF LIFE

- Keep refrigerated : + 2 °C ---> + 6 °C
- Best before date: 6 months from departure
- Lot number: B20009XX -> 20 = 2020 / 009 = 9 januari (Julian code) / XX = job nummer

6. PASTEURISATION

- Core temperature of +70°C for min. 30 minutes (Pw > 100)

QUALITY CERTIFICATE



Pag. 2 van 2

Date: 30/05/2022

7. ANALYTICAL RESULTS : average in g per 100g

moisture	62,0	moisture/protein	3,9
protein	16,0		
fat	18,0		
of which saturated	6,8		
salt (Na x2,5)	2,9		
carbohydrates	1,0		
of which sugars	1,0	sodium	1,16
dry matter	38,0	KJ	955
fibers	< 0,5	Kcal	230

8. MICROBIOLOGICAL VALUES:

Parameter	Target begin shelflife count / g	Tolerance begin shelf life count / g	Maximum at end DLC count / g
TVC 30°C	< 10	300	3×10^4
Lactic Acid Bacteria (Pres.)	< 10	300	3×10^4
Coliformes (Pres.)	< 10	10	10
Enterobacteriaceae (Pres.)	< 10	10	10
b-gluc. + E. coli (Pres.)	< 10	10	10
Bacillus cereus (Pres.)	< 100	300	3×10^3
Staphylococcus aureus	< 20	300	3×10^3
Yeasts	< 300	300	3×10^3
Moulds	< 300	300	No visual moulds
Sulph. Red. Anaërobes	< 10	10	100
Salmonella spp.	not detected / 25 gram	not detected / 25 gram	not detected / 25 gram
Listeria monocytogenes	not detected / 25 gram	not detected / 25 gram	100 / g

QC / Version 7 / 01.04.2019

Lieve Keppens

QM



QUALITY CERTIFICATE

THEO BAUWENS N.V.
HAM SPECIALISTS
Industriepark : Heikensstraat 5, B-9240 ZELE
☎ 052/45.76.76 - Fax 052/45.76.77