

Zandbergen World's Finest Meat Product specification



Article description	2C60 Beyond Tenders® 200g e
Article number	Multiple possibilities
Brand	Beyond Meat
Manufactured in	Germany
Product & process description	Plant-based breaded strips made with plant-based protein, frozen.

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| <input checked="" type="checkbox"/> Raw | <input checked="" type="checkbox"/> Seasoned |
| <input type="checkbox"/> Cooked | <input type="checkbox"/> Marinated |
| <input checked="" type="checkbox"/> Pre-fried | <input checked="" type="checkbox"/> Breaded |
| <input type="checkbox"/> With bones | <input type="checkbox"/> Predusted |
| <input type="checkbox"/> Deboned | |

Organoleptic parameters	Appearance:	Golden brown.
	Colour:	Exterior: Golden brown breadcrumb coating. Interior: Off-white/cream with heterogeneous texture.
	Smell & Taste:	Fried chicken-like aroma and flavor.
	Texture:	Crunchy outside. Juicy inside with slight bounciness and chicken-like fibrousness.

Microbiological criteria	Parameters	Target	Reject
	Salmonella spp.	Negative/25g	Positive/25g
	Listeria monocytogenes	Negative/25g	Positive/25g
	Aerobic Plate Count	≤5.000 cfu/g	>5.000 cfu/g
	Coliforms	≤100 cfu/g	>100 cfu/g

Intended use	<p>- Cook times and appliances may vary. Always cook to an internal temperature of 74°C.</p> <p>- Do not eat raw.</p> <p>Frying: Cook from frozen. Preheat the fryer at 170°C. Place tenders on the basket and cook at 170°C for 3 minutes. Results should appear golden and have a crispy coating.</p> <p>Air fryer : Cook from frozen. Preheat the air fryer at 180°C. Place tenders on the tray and cook at 180°C for 9 minutes, flipping halfway. Results should appear golden and have a crispy coating.</p> <p>Oven Baking: Cook from frozen. Preheat the oven at 220°C. Place tenders on a tray with baking paper and cook at 220°C for 9 minutes, flipping halfway. Results should appear golden and have a crispy coating.</p>
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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.
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Ingredients	Water, Wheat gluten (11%), Faba bean protein (7%), Wheat flour, Flavouring, Rapeseed oil, Stabilisers (Methylcellulose, Cellulose), Pea starch, Salt, Modified corn starch, Yeast extract, Coconut oil, Colour (Calcium carbonate), Corn starch, Rice flour, Garlic powder, Onion powder, Pea protein*, Raising agents (Diphosphates, Sodium carbonates), Sunflower oil, Spices and herbs, Dried yeast, Sugar.
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May contain traces of soy.

Zandbergen World's Finest Meat
Industrieweg 66 2382 NW Zoeterwoude
The Netherlands

Tel.: +31 (0)71 5815 000 Fax: +31 (0)71 5815 030 E: info@zandbergen.com
www.zandbergen.com

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Pea 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 – 365 days. Use within 3 days of thawing. Cook and consume on the day the package is opened.		
Customs tariff code	1902 3090 90			
Nutritional values per 100 g product	Energy:	1235 kJ / 296 kcal		
	Fat:	17 g		
	Of which saturates:	2,1 g		
	Carbohydrates:	19 g		
	Of which sugars:	1,1 g		
	Protein:	15 g		
	Salt:	1,19 g		
Sales unit	Nett weight per piece:	200 g e		
	Gross weight per piece:	215 g		
	Nett weight per carton:	1,60 kg		
	Gross weight per carton:	1,79 kg		
	Pieces per carton:	8 trays/carton		
Packaging		H (cm)	W (cm)	L (cm)
	Primary packaging:	4,5	11,5	17,5
	Secondary packaging:	18,3	18,8	24,5
Palletization	Boxes per layer:	19		
	Layers per pallet:	9		
	Boxes per pallet:	171		
	<i>Please note: Above palletization data is based on palletization on a euro-pallet (80x120cm) with a maximum height of 180cm. The palletization can be adjusted at customer request.</i>			
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:	2-5-2023		
	Created on:	1-3-2023		