Zandbergen World's Finest Meat Product specification



Article description	1B66 Beyond N	leatballs Retail 200g e				
Article number	Multiple possibilities					
Brand	Beyond Meat					
Drigin Product & process		the Netherlands Italian style, plant-based meatballs made with pea protein, frozen or defrosted. 200 g.				
lescription	Packaged in a protective atmosphere. Produced in the Netherlands.					
		Cooked		Marinated		
		Pre-fried		Breaded		
		With bonesDeboned		Predusted		
Organoleptic parameters	Appearance: Colour:	Round. Reddish nink to nink w	ith nurnle to grey to	nes with flecks of spices & herbs		
	Colour: Reddish pink to pink with purple to grey tones with flecks of spices & herbs.					
	Smell & Cooked meat like notes with sweet Italian herbal flavor and aroma					
	Taste:					
	Texture: Firm meat-like texture with firm initial bite, and slight fatty mouth-coating.			, conesive cnew, moist mouthfeel,		
		and singht fatty mouth-	-coating.			
1icrobiological	Parameters		Target	Reject		
riteria	Salmonella spp.		Negative/25g	Positive/25g		
	E. coli		≤100 cfu/g	>100 cfu/g		
	Listeria monocyt	ogenes	Negative/25g	Positive/25g		
	Aerobic Plate Co	-	≤100.000 cfu/g	>100.000 cfu/g		
	Coliforms		≤1.000 cfu/g	>1.000 cfu/g		
	Coagulase Positive S. Aureus		≤1.000 cfu/g	>1.000 cfu/g		
	Yeast / Mould		≤1.000 cfu/g	>1.000 cfu/g		
Intended use	-Store frozen.					
	- Defrost Beyond Meatballs [®] in refrigerator before use.					
	- Do not refreeze after defrosting.					
	- Cooking equipment may vary. Cook until product has reached an internal temperature of 74°C.					
	- Not recommended – microwaving, boiling in water, deep frying.					
	Pan-Fry:					
	- Pre-heat large non-stick skillet over medium-low heat. Add Beyond Meatballs® and cook					
	thoroughly, for at least 8-9 minutes, turning balls continuously.					
	Oven:					
	- Pre-heat oven to 190°C. Place Beyond Meatballs® on a baking sheet. Bake for 12-13 minutes,					
	gently turning balls over halfway through.					
husiaal Q ahamiaal	The product of a		1.9 foreign physical			
hysical & chemical	The product should be free from chemical & foreign physical contaminations. Despite strict					
criteria	controls, small product-specific contaminations may be overseen due to the large amounts processed.					
	In gradianta, Mat	or Doo Drotoin*(140/) D		t Oil Flaveruring Dies Dratain Dries		
ngredients	Ingredients: Water, Pea Protein*(14%), Rapeseed Oil, Coconut Oil, Flavouring, Rice Protein, Dried					
	Yeast, Stabiliser (Methylcellulose), Potato Starch, Salt, Potassium Salt, Spices, Herbs in variable					
	proportion 0,5% (Parsley, Rosemary, Sage, Basil & Oregano), Apple Extract, Garlic Powder, Maize					
	Vinegar, Concentrated Lemon Juice, Onion Powder, Pomegranate Extract, Emulsifier (Sunflower Lecithin), Colour (Beetroot Red), Maltodextrin, Carrot Powder.					
	Lecithin), Colour	(Beetroot Red), Maltode	xtrin, Carrot Powder			
	*D					
llergen 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.					

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Storage & shelf life	Temperature: Shelf life:	 Keep frozen (-18°C). Unopened: 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 (0-5°C). Cook and consume on the day package is opened. 		
Customs tariff code	2106 90 92			
Nutritional values per	Energy:	1035 kJ / 249 kcal		
100 g product	Fat:	18,0 g		
	Of which saturates:	5,2 g		
	Carbohydrates:	4,4 g		
	Of which sugars:	0,1 g		
	Protein:	16 g		
	Salt:	1,00 g		
Sales unit	Nett weight per piece:	200 g e		
	Nett weight per carton:	Multiple possibilities		
	Gross weight per carton:	Multiple possibilities		
	Pieces per carton:	Multiple possibilities		
Packaging		H (cm) W (cm) L (cm)		
	Primary packaging:	17,5 8,8 12,5		
	Secondary packaging:	Multiple possibilities		
Product picture	NOT THE REPORT OF THE REPORT O			
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:	15-10-2021		