Zandbergen World's Finest Meat
Product specification

Article description	Beyond Bratwurst Retail 2x90 g e
Article number	Multiple possibilities
Brand	Beyond Meat
Origin	the Netherlands
Product & process description	The Beyond Bratwurst ®, plant-based sausage made with pea protein. Uncooked. frozen or thawed. 180g. Packaged in a protective atmosphere. Produced in the Netherlands.

✓ Raw	☐ Marinated	✓ Kosher
☐ Cooked	☐ Breaded	✓ Halal
☐ Pre-fried	☐ Predusted	✓ Non-GMO
✓ Seasoned	✓ Vegan	✓ Non-irradiated

Organoleptic parameters		
	Colour:	Caramelized brown, visible darker sections from cooking.
	Smell:	Meaty smell and aroma; savory blend of spice flavors.
	Taste:	Upfront savory and umami profile, moderate saltiness, subtle caramelized notes, slight pork flavor profile, slight fatty mouthfeel. Savory, sausage aftertaste.
	Texture:	Firm bite, emulsified smooth texture with extrudate pieces. No grainy/sandy texture should be percieved.

Microbiological criteria	*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

Intended use

- Cook and consume on the day the package is opened.
- If frozen, thaw product in the refrigerator before cooking.
- Cook product thoroughly. Do not consume raw.

Pan-Fry
Heat pan to medium-high heat and add a tablespoon of oil. Cook Beyond Sausage thoroughly, for at least 11 minutes, turning product frequently.

Airfryer
Preheat the airfryer at 180 °C. Cook the Beyond Sausage at 180 °C for 11 minutes.

BBQ
Preheat the BBQ to 240-250 °C. Brush the Beyond Sausage lightly with oil, grill for 11 minutes at 240-250 °C and turn halfway.

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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www.zandbergen.com

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Ingredients	Water, Pea protein (16%), Rapeseed oil, Coconut oil, Flavouring, Stabilisers (Methylcellulose, Calcium chloride, Carrageenan), Acidity Regulator (Potassium lactate), Rice protein, Vinegar, Potato starch, Salt, Psyllium fibre, Potassium salt, Gelling agent (Sodium alginate).	
Storage & shelf life	Storage instructions:	Keep frozen (-18°C)
	Shelf life - frozen re-sale:	**Frozen**: Shelf Life is 14 months at frozen conditions (-18°C). **Thawed**: Use within 3 days of defrosting. Cook and consume on the day package is opened.
	Shelf life - thawed re-sale:	**Frozen**: Shelf Life is 14 months at frozen conditions (-18°C). **Thawed**: 20 days unopened from day 1 of thawing in the refrigerator (0-7°C). Cook and consume on the day package is opened.
Customs tariff code	2106 90 92	
Nutritional values per 100 g product	Energy:	815 kJ / 195 kcal
	Fat:	13,0 g
	Of which saturates:	4,7 g
	Carbohydrates:	3,3 g
	Of which sugars:	0,0 g
	Fibre	2,8 g
	Protein:	15,0 g
	Salt:	0,94 g
Sales unit	Nett weight per piece:	180 g e (2x90g)
	Gross weight per piece:	195 g
	Nett weight per carton:	1,44 kg (8x180g e)
	Gross weight per carton:	1,68 kg
	Pieces per carton:	8 x 2-pack Beyond Bratwurst

Packaging

	H (cm)	W (cm)	L (cm)	Tare (g)
Primary packaging:	4,3	12,0	16,3	15
Secondary packaging:	18,5	16,9	24,7	116

Palletization	Boxes per layer:	21
	Layers per pallet:	9
	Boxes per pallet:	189
	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.	

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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: 9-10-2025 Created on: 9-10-2025

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