

# Compaxo Vlees Zevenaar BV

## Salted BSD Backs - Bacon

Document	Specification	Code	550.000.01
Date 1 <sup>st</sup> version	15-02-2007	Revision date	10-05-2013
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### Ingredient Declaration

85% pork, water, salt, preservatives: E250, E252, antioxidant: E301

*E = By EU approved additive*

Group	Ingredient	E-Number	Function	Country of Origin
Pork		-	-	Netherlands
Water		-	-	Netherlands
Salt	- Sodium Nitrite	E250	Preservative	Netherlands
Brine mix	- Potassium Nitrate	E252	Preservative	Israel / Poland
	- Sodium Ascorbate	E301	Antioxidant	Belgium

### Analytical / Physical parameters

	Avg.	max.	min
Moisture	65.0	71.5	58.5
Fat	15.5	17.1	13.9
Protein	16.0	17.6	14.4
Salt	3.5	3.9	3.1
Ash	3.0	3.3	2.7
Starch	0.0	0.0	0.0
Carbohydrates	0.1	0.1	0.1

### Nutritional Information per 100 g

Energy	847	kJ
	204	Kcal
Proteins	16.0	g
Carbohydrates	0.1	g
Fat	15.5	g
- Saturated	5.75	g
- Trans-saturated	0.14	g
- Mono-unsaturated	7.29	g
- Poly-unsaturated	2.33	g

Allergens (ALBA-list, version august 2004)

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01	milk protein *	-
02	lactose *	-
03	egg *	-
04	soya protein	-
05	soya oil *	-
06	gluten	-
07	wheat *	-
08	rye *	-
09	beef	-
10	pork	+
11	chicken	-
12	fish *	-
13	shellfish and crustaceans *	-
14	maize	-
15	cocoa	-
17	legumes / pulses	-
18	nuts *	-
19	nut oil *	-
20	peanuts *	-
21	peanut oil *	-
22	sesame	-
23	sesame oil	-
24	glutamate	-
25	sulphite E 220 / E 228 *	-
31	coriander	-
32	celery *	-
34	carrot	-
35	lupine	-
36	mustard	-
	* part of Directive 2003/89/EU	-

### Ingredients of Allergens

Milk ingredients	-
Milk powder	-
Soya-lectine	-
Soya-flour	-
Wheat flour	-
Wheat starch	-
rusk	-

### Allergens and products thereof (2006/142/EC)

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01	Cereals containing gluten and products based on gluten	-
	* wheat	-
	* rye	-
	* barley	-
	* oats	-
	* spelt	-
	* kamut	-
02	Crustaceans	-
03	Eggs	-
04	Fish	-
05	Peanuts	-
06	Soybeans	-
07	Milk and milk products (incl. lactose)	-
08	Nuts and products thereof	-
	* almond ( <i>Amygdalus communis</i> L.)	-
	* hazelnut ( <i>Corylus avellana</i> )	-
	* walnut ( <i>Juglans regia</i> )	-
	* cashew ( <i>Anacardium occidentale</i> )	-
	* pecan nut ( <i>Carya illinoensis</i> )	-
	* brazil nut ( <i>Bertholletia excelsa</i> )	-
	* pistachio nut ( <i>Pistacia vera</i> )	-
	* macadamia nut ( <i>Macadamia ternifolia</i> )	-
09	Celery	-
10	Mustard	-
11	Sesame seeds	-
12	Sulphur dioxide, sulphites (>10 mg/kg, l)	-
13	Lupine and product based on	-
14	Molluscs and product based on	-

### Not arranged at + for gluten free diet

Gluten free diet	-
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TEST	NORM	METHODE
<b>Brine:</b>		
Sodium Nitrite	40 <sub>2</sub> x ≤150 mg/kg (95/2/EC)	Chemical
Potassium Nitrate	≤ 250 mg/kg (2006/52/EC)	Chemical
<b>Colouring:</b>		
Sodium Nitrite	40 > x < 80	Test bar
Potassium Nitrate	100 > x < 250	Test bar
<b>Chemical:</b>		
Added water	max. 10,0 %	Chemical
Sodium chloride	2,5 - 4,0 %	Chemical
<b>Microbiological:</b>		
Total viable count	<10 <sup>5</sup>	Microbiological
Enterobacteriaceae	<10 <sup>3</sup>	Microbiological
Staphylococcus Aureus	<10 <sup>2</sup>	Microbiological
Salmonella	Not present in 10 g	Microbiological
<b>Shelf Life:</b>		
	- 5 weeks at 2°C	
	- 4 weeks at 7°C	
<b>Physical:</b>		
Metal detector:	Ferro 3,5 mm	test bar
	Non-Ferro 4,8 mm	test bar
	RVS 304 7,0 mm	test bar
Baumé measurer (Hydrometer)	19 - 21° baumé	
Temperature	2 - 7°C	Thermometer
Raw material	Daily fresh max. 72 hours	Visual
Bone rests	Negative	Visual
Blood rests	Negative	Visual
Length	54 - 64 cm	Visual
Shoulder soft bones	ca. 3 cm wit triangular	Visual
Ham soft bones	ca. 1 cm	Visual
Defilement	Return	Visual
Injuries	Negative	Visual