

## DEHYDRATED BACON PIECES

### General description

This product is produced by air drying cooked bacon in an approved factory (according to EC regulations 852/2004 and 853/2004).

### Ingredients

Cooked bacon (pork, wheat starch, salt, smoke flavour\*, antioxidant: extract of rosemary, acidity regulator: citric acid and preservative: sodium nitrite).

\*The smoke flavour is in compliance with EC regulation 2065/2003 on smoke flavourings used or intended for use in or on foods.

### Physical standards

Appearance	Pieces of app. 4x4x2 mm.
Colour	Pinkish brown.
Flavour and aroma	Characteristic of cured bacon.

### Chemical and nutritional standards

Moisture	10%	maximum	
Protein	41%	minimum	
Carbohydrates	16%	of which:	
		- sugars	0%
Salt	8%	maximum, of which:	
		- sodium	3,2%
Fibres	0%		
Fat	25%	maximum, of which:	
		- saturated fat	9%
		- mono-unsaturated fat	11%
		- poly-unsaturated fat	4%
		- trans fatty acids	1%
Energy		± 1894 kJ / ± 453 kcal	

### Microbiological standards

	Limits	Method
Standard plate count	<25.000/g	ISO 4833-1
Enterobacteriaceae	<100/g	NEN-EN-ISO 21528-2
Yeasts and moulds	<100/g	ISO 7954
E-coli	<10/g	ISO 16649-2
Salmonella	negative in 125 g	ISO 6579

### Shelf life

24 months.

### Packaging

Polyethylene lined\* fibre cartons containing 25 kg net weight.

\*In compliance with EC regulations 1935/2004 and 10/2011

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<b>Intolerance data</b>		
	<b>Allergen</b>	<b>Present</b>
1.	Cereals containing gluten	+
2.	Crustaceans & shellfish	-
3.	Eggs	-
4.	Fish	-
5.	Peanuts	-
6.	Soy	-
7.	Milk including lactose	-
8.	Nuts	-
9.	Celery	-
10.	Mustard	-
11.	Sesame	-
12.	Sulphur dioxide and sulphites (E220-E228) At concentrations of more than 10 mg/kg or mg/litre expressed as SO <sub>2</sub>	-
13.	Lupin	-
14.	Molluscs	-
15.	Cacao	-
16.	Glutamate (E620-E625)	-
17.	Chicken	-
18.	Coriander	-
19.	Maize	-
20.	Legumes/pulses	-
21.	Beef	-
22.	Pork	+
23.	Carrot	-

- The allergens refer to Directive 1169/2011/EC and the LeDa-list version 2.0 2011.  
- The numbers 1 to 14 require labelling in accordance with Directive 1169/2011.

### **Storage**

Dry and at ambient temperature.

### **GMO Status**

According to EC regulations 1829/2003 and 1830/2003 Dehydrated bacon pieces can be labeled as GMO free.

### **Irradiation**

None of the produced products or used ingredients are treated with ionizing radiation.

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