



**Danisch Crown
Schlachtzentrum Nordfriesland
Maas 10+12
25813 Husum**

Product name: Tenderloin Chain on

Origin	Born in	Reared in	Slaughtered in	Deboning in
Germany	Germany	Germany	Germany	Germany
Danmark	Danmark	Danmark	Danmark	Germany
Poland	Poland	Poland	Poland	Germany

Product description

Tenderloin chain on, excessive fat removed



Intended use

Ready to eat	No
For further processing	Yes
To be heat treated	Yes

Sensory

Appearance, smell and taste: Normal for beef



DANISH CROWN Product Specification

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Storage/shelf live

Storage	Max.+5°C/Mind.-18°C
Shelf live	42 Days/24 Month

Packaging

Vacuum packed in plastic box or cardboard

Microbiology

Enterobacteriaceae KbE/g	E.Coli KbE/g	Staphylokokken KbE/g	Salmonella in 25g
<1x10 ⁴	<5x10 ²	<5x10 ²	Not detected
The limits are based on the microbiological guideline and warning values for raw, spiced or marinated beef of the DGHM			

Nutritional Information

Fat	
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Allergen	Within Yes/No	Used on Processing Yes/No
Celery	No	No
Egg	No	No
Lupine	No	No
Molluscs	No	No
Fish	No	No
Gluten	No	No
Milk	No	No
Mustard	No	No
Nuts	No	No
Peanuts	No	No
Sesame	No	No
Shellfish	No	No
Soya	No	No
Sulphite	No	No



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Declaration of conformity

The product complies with applicable German and European food law and its implementing regulations. There is no obligatory labeling requirement with regard to Regulation (EC) 1829/2003 (GMO)

	created	checked	release
Date	28.02.18	28.02.18	23.2.18
Sign			