

Zandbergen World's Finest Meat

Product specification



Article description	1B92 Beyond Mince Retail 250g e																									
Article number	Multiple possibilities																									
Brand	Beyond Meat																									
Origin	the Netherlands																									
Product & process description	Plant-based mince made with pea protein, frozen or thawed. 250g e. Packaged in a protective atmosphere. Produced in the Netherlands.																									
	<input checked="" type="checkbox"/> Raw <input type="checkbox"/> Cooked <input type="checkbox"/> Pre-fried <input type="checkbox"/> With bones <input type="checkbox"/> Deboned	<input checked="" type="checkbox"/> Seasoned <input type="checkbox"/> Marinated <input type="checkbox"/> Breaded <input type="checkbox"/> Predusted																								
Organoleptic parameters	<p>Appearance & Colour: Rectangular, non-meat product in 250g brick in MAP tray; visible product should have a matte, meat-like appearance with no fluid buildup around perimeter.</p> <p>Smell & Taste: Aroma and flavor are meaty, beefy with savory, grilled, and fatty notes.</p> <p>Texture: Firm meat-like texture with firm initial bite and heterogeneous, cohesive chew and fatty, moist mouthfeel; slight fatty mouth-coating.</p>																									
Microbiological criteria	<table> <thead> <tr> <th>Parameters</th><th>Target</th><th>Reject</th></tr> </thead> <tbody> <tr> <td>Salmonella spp.</td><td>Negative/25g</td><td>Positive/25g</td></tr> <tr> <td>E. coli</td><td>≤100 cfu/g</td><td>>100 cfu/g</td></tr> <tr> <td>Listeria monocytogenes</td><td>Negative/25g</td><td>Positive/25g</td></tr> <tr> <td>Aerobic Plate Count</td><td>≤100.000 cfu/g</td><td>>100.000 cfu/g</td></tr> <tr> <td>Coliforms</td><td>≤1.000 cfu/g</td><td>>1.000 cfu/g</td></tr> <tr> <td>Coagulase Positive S. Aureus</td><td>≤100 cfu/g</td><td>>100 cfu/g</td></tr> <tr> <td>Yeast / Mould</td><td>≤1.000 cfu/g</td><td>>1.000 cfu/g</td></tr> </tbody> </table>	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	
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Intended use	<p>- Cook and consume on the day the package is opened.</p> <p>- Cook time may vary depending on equipment, always cook until internal temperature of 74°C.</p> <p>- If purchased frozen, thaw in the refrigerator before cooking. Do not refreeze.</p> <p>- Cook product thoroughly. Do not consume raw.</p> <p>- Not recommended: boiling in water or deep frying.</p> <p>For dishes like tacos, pasta sauce, and chili:</p> <ol style="list-style-type: none"> 1. Heat non-stick pan over medium-high heat, add Beyond Mince® 2. Cook for 5-8 minutes, breaking up to desired crumble size and stirring frequently 3. If adding sauce, simmer for up to 30 minutes <p>For meatballs:</p> <ol style="list-style-type: none"> 1. Mix dry and wet ingredients per your favorite recipe 2. Pan-sear then add to sauce 3. Simmer for 30 minutes, and up to 60 minutes <p>For burgers:</p> <ol style="list-style-type: none"> 1. Heat non-stick pan or grill to medium-high heat 2. Cook for about 4-5 minutes per side for a 113 g / 4 oz patty 																									
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.																									

Zandbergen World's Finest Meat
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Ingredients	Water, Pea protein* (15%), Rapeseed oil, Flavouring, Rice protein, Coconut oil, Dried yeast, Preservative (Potassium lactate), Vinegar, Stabilisers (Methylcellulose, Calcium chloride), Potato starch, Salt, Apple extract, Colour (Beetroot red), Concentrated pomegranate juice, Potassium salt.				
Allergen 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.				
Storage & shelf life	Storage instructions:	Keep frozen (-18°C)			
	Shelf life - frozen re-sale:	Frozen: Shelf Life is 18 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:	820 kJ / 196 kcal			
	Fat:	12,0 g			
	Of which saturates:	2,9 g			
	Carbohydrates:	5,6 g			
	Of which sugars:	0,6 g			
	Fibre:	1,2 g			
	Protein:	16 g			
	Salt:	0,75 g			
Sales unit	Nett weight per piece:	250 g e			
	Gross weight per piece:	265 g			
	Nett weight per carton:	2000 g			
	Gross weight per carton:	2330 g			
	Pieces per carton:	8 x 250 g Beyond Mince			
Packaging		H (cm)	W (cm)	L (cm)	Tare (g)
	Primary packaging:	3,4	12,0	16,3	15
	Secondary packaging:	15,2	17,2	25,0	210
Palletization	Boxes per layer:	21			
	Layers per pallet:	10			
	Boxes per pallet:	210			
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.					

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:	14-5-2024
	Created on:	18-10-2021

