



Vlevy nv/sa
 Korte Mate 3 – Haven 4245 F - 9042 Gent – Belgium
 T: 0032 (0)9 218 80 80
 F: 0032 (0)9 228 78 41
 E-mail: info@vlevy.be – www.vlevy.be

PRODUCT SPECIFICATION	
Product Code :	195667
Name :	Grilled Turkey Rashers

LABEL		
Legal name :	Grilled Turkey Rashers	
Product description :	Selected cuts of turkey, cooked, sliced and grilled. This product is produced with halal certified meat.	
Safe Handling Instructions :	Frozen product. Do not re – freeze after defrosting.	
Weight :	8 x 1 kg e	
Ingredients list :	Turkey, salt, smoke flavour, potato starch, glucose syrup, stabiliser (E451), gelling agent (E407, E407a), antioxidant (E301), preservative (E250) 100g turkey rashers are produced from 150g of turkey meat	
Adress Producer :	Vlevy meats for convenience, Korte Mate 3, B-9042 Gent – info@vlevy.be	
Batch number :	= lot code + production date / best before date	
Barcode :	54 12906224445 + 54 12906224452	
Storage Conditions :	store at – 18 °C	
Production Date :	dd/mm/yyyy	
Best Before Date :	production date + 12 months	
Certification :	B113	
Label number :	0381	
Print number :	5666 + 5667	
PRODUCT DESCRIPTION		
Visual appearance :	Uniformal rectangular sliced grilled pink turkey bacon	
Product texture :	Firm bite, smooth chew, slightly moist meat	
Product flavour :	Good fresh, typical turkey. No spoilt or 'off' musty taints or flavours	
Product dimensions :	2.5 mm +/- 0.5	
Tolerance :	Product may contain traces of cartilage Broken pieces/dust: 10 %	
RECIPE		
Raw material	Compound ingredients	Origin
Turkey	Salt, smoke flavour, potato starch, glucose syrup, stabiliser (E451), gelling agent (E407, E407a), antioxidant (E301), preservative (E250)	Europe
Spice mix		Europe, Asia, Africa, America



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CHEMICAL - NUTRITIONAL INFORMATION per 100g (calculated)

Test	Target (g/100g)	Limit (g/100g)		GDA
		minimum	maximum	% of GDA
Moisture	55		61	
Protein	30	21		60
Fat	10		13	14
of which saturated	3.2			16
Carbohydrates	2			0.8
of which Sugar	1			1.1
Salt	2.4	1.9	2.9	40
Ash	3			
Energy				11
Kcal / 100 g	218			
kJ / 100 g	911			

MICROBIOLOGICAL STANDARDS

Test	Target (cfu/g)	Reject (cfu/g)
TVC	< 10 000	>100 000
Listeria monocytogenes	absent / 25 g	> 100
Sulfitereducing anaëroobs	< 10	>100
Clostridia perfringens	< 10	>50
Enterobacteriaceae	< 100	>1000
E.coli	< 10	>100
Salmonella species	absent / 25 g	present/ 25 g
Staphylococcus aureus	< 100	>1000
Bacillus species	< 100	>100
Bacillus cereus	< 100	>100
Yeast	< 100	>100
Moulds	< 500	>500



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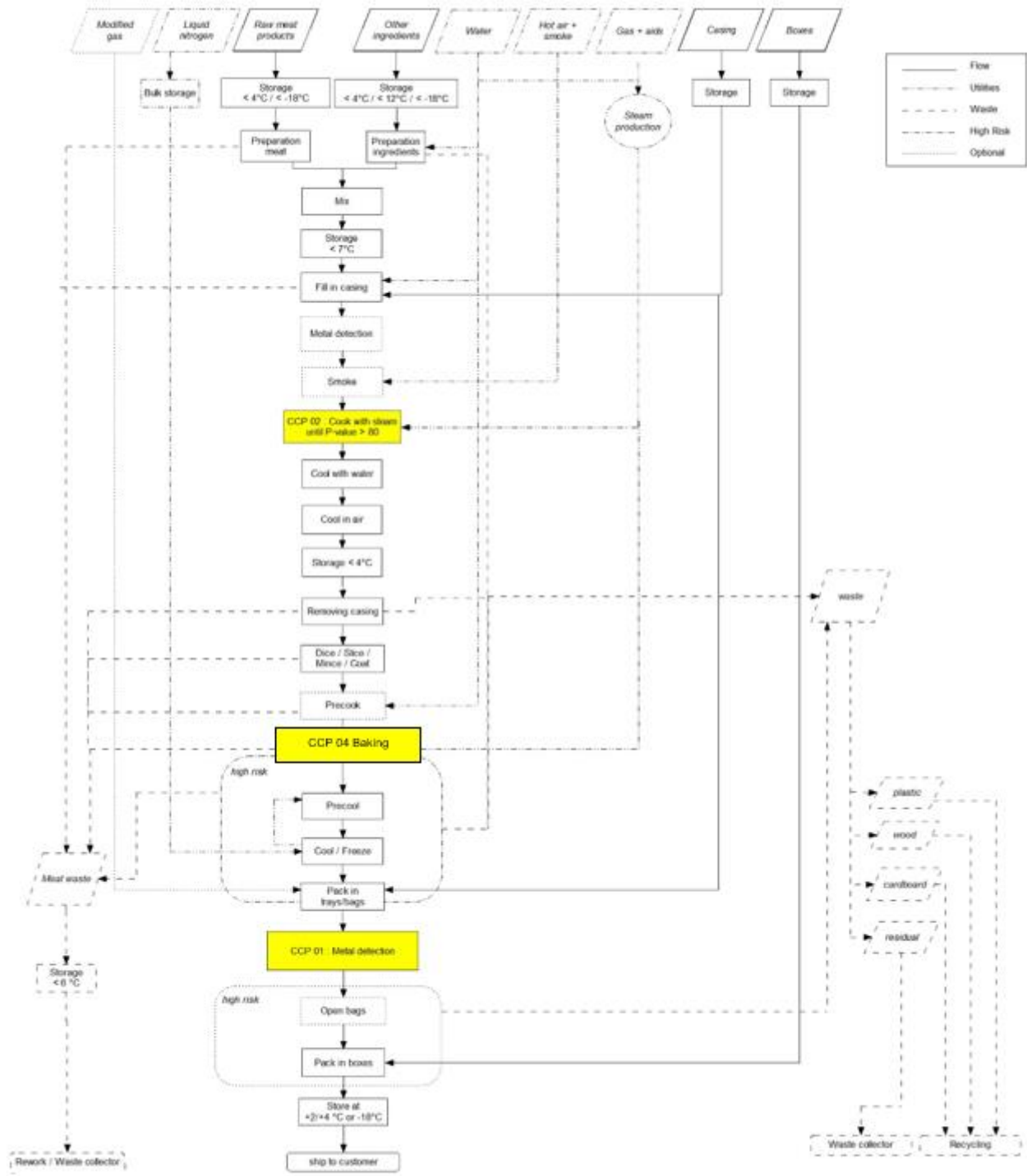
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ALLERGENS / FOOD INTOLERANCE in accordance with European regulation 1169/2011		Present in product	Present on site
1	Milk protein	-	+
2	Lactose	-	+
3	Egg	-	+
4	Soy protein	-	+
5	Soy oil	-	-
6	Gluten	-	+
7	Wheat	-	+
8	Fish	-	-
9	Shellfish and crustaceans	-	-
10	Nuts	-	-
11	Nut oil	-	-
12	Peanuts	-	-
13	Peanut oil	-	-
14	Sesame	-	-
15	Sesame oil	-	-
16	Sulfite (> 10ppm)	-	-
17	Celery	-	+
18	Mustard	-	+
19	Molluscs	-	-
20	Lupine	-	-
21	Rye	-	-
22	Maize	-	-
23	Cacao	-	-
24	Legumes/pulses	-	+
25	Glutamate	-	+
26	Coriander	-	+
27	Carrot	-	-
28	Beef	-	+
29	Pork	-	+
30	Chicken	-	+
31	Turkey	+	+
32	Lamb	-	+
33	Goat	-	-
34	Horse	-	-
35	Rabbit	-	+
This product is manufactured in a company, where milk, soya, mustard, egg, celery and gluten are processed			
Suitable for vegetarians / vegans / ovo-lacto vegetarians			No
Free from M.R.M			Yes
Free from oats			Yes
Free from natural colours			Yes
Free from artificial colours			Yes
Free from preservatives			No
Free from additives			No
Free from azo and coal tar dyes			Yes
Free from benzoates			Yes
Free from BHA/BHT			Yes
Free from aspartame			Yes
Free from nut or derived oils			Yes

FLOWCHART





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PROCESSTEP	HAZARD	CCP	PREVENTIVE ACTIONS	LIMIT	MONITORING	CORRECTIVE ACTIONS	VERIFICATION
METAL DETECTION	F-Foreign objects can contaminate goods	CCP01	- Check on raw material at reception - visual checks on foreign objects throughout production process - cleaning and maintenance according to instructions	Baking oven Fe : 1,8 mm non-Fe: 3,0 mm RVS : 5.0 mm	Metal detector stops conveyor belt and sounds alarm/pushes product out	At detection conveyor belt stops/product is pushed out and finished product is separated for follow up	Metal detector is checked at start up, at change of product and at end of production with test pieces
COOKING	M-Pathogens can survive when insufficient heat treatment	CCP02	- Cooking process has to meet set time-temperature combination : check registration before end of process	Pasteurisation value of process ≥ 80 .	Horn sounds when P-value of 80 is achieved + Check P-value of completed process After cooling a sample of each cooking batch is organoleptically checked.	Inform responsible and isolate+identify batch+cause analysis. Decision to recook or analyse batch + decide on destination	According to risk analysis cooked products are bacteriologically tested
				Goods where it is impossible to place core probe, first phase in program time at certain ambient temperature must have gone properly	Check time and temperature of completed process		



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BAKING	M-E.Coli, Listeria, Salmonella, Staphylococcus aureus can survive when insufficient heat treatment	CCP04	- Baking proces has to meet set time-temperature combination : check core temperature of finished products	Core temperature $\geq 80^{\circ}\text{C}$	Check core temperature according to specified frequency	When core temperature is too low, settings must be adjusted/goods until last good check must be rebaked.	Samples are taken according to sample plan
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PRODUCT SHELF LIFE / STORAGE / DISTRIBUTION TEMPERATURE

Storage conditions :	< -18°C
Modified Atmosphere Packaging :	No
Vacuum packed :	No
Minimum life from manufacture :	12 months
Minimum shelf life from delivery :	9 months
Distribution temperature	Frozen
Storage conditions + shelf life	Frozen - unopened: until best before date Frozen – opened: until best before date. But keep away from light/air once opened to prevent oxidation, discoloration and contamination. Preferably restore in closed cardboard boxes with plastic liner inside. Make sure product is not defrosted yet.
Safe Handling Instructions :	Frozen product. Do not re - freeze. Keep away from oxygen and light to prevent rancidity of fat.

Any deviation of storage conditions may result in unsafe product

PACKAGING

Description :	Clear blue plastic bags cardboard box nr 137
Properties :	15/60 µm OPA/PE, oxygen transm. <60cm ³ /m ² /d (DIN53380)
Net weight (per primary unit) :	1 kg e
Units per case :	8
Gross Weight per box :	9.055 kg
Dimensions: Primary :	300 x 400 mm
Secondary :	600 x 400 x 200 mm
Tertiary :	1000 x 1200 mm
Cases per pallet:	45
Cases per layer:	5
Layers per pallet:	9
Packaging material :	
Primary :	20 g plastic
Secondary :	855 g cardboard
Tertiary :	30 kg wood



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WARRANTY

This product does not contain any genetically modified material.

No GMO's have been used as processing aids or additives in connection with the production of the food or any of its ingredients. This product does not require labelling under the European regulation 1830/2003 or 1829/2003.

Vlevy does not use any GM materials for any other products at the manufacturing site.

This product is not ionised. This product does not contain ionised ingredients and is in accordance with the European regulation No 1999/2.

This product is in accordance with the European regulation No 396/2005 concerning pesticides and the European regulation No 1881/2006 (amended by European regulation No 2021/1323) concerning heavy metals.

Vlevy does not use any nuts or derivatives on manufacturing site.

Vlevy warrants that all goods supplied, comply with all relevant UK and EU legislation.

This specification is based on the information provided by our suppliers.

COMPLETED BY :

Name : Sarah Truyen

Function : QA

Company : Vlevy nv

Korte Mate 3

9042 Desteldonk

Belgium

Date : 27/11/2023

Signature :

Version : v1

Changes : -

AGREED BY:

Name :

Function :

Company :

Date :

Signature:

This specification is considered as valid when Vlevy NV doesn't receive any response within 14 days.