

1. PRODUCT DESCRIPTION

Article data	
Article	Jack Link's Beef Jerky 25g
Flavour	Original
Size	25g caddy
Article number	1380
Veterinary control no.	EST. 1690
EAN code bag	04251097402888
EAN code case	04251097402901
Contents outer packaging	No. of outer case: 1
	No. of caddies: 1
	No. of bags: 12
	Gross weight: 0,50 Kg
Dimensions packaging	Bag: 17,8cm x 12,7cm
	Caddy: 16,5cm x 12,6cm x 17,5cm
	Outer Case: 17,6cm x 13,8cm x 19,1cm

Product description general		
Order lead time in days	Customer-specific Days	
Storage temperature unopened	Max.: 8°C	18 months from the production date
	Max.: 7°C	18 months from the production date
	Max.: 4°C	18 months from the production date
	Min.: -18°C	18 months from the production date
	Room temperature	18 months from the production date
Time remaining after opening at:	Max.: 8°C	Consume in 3 days
	Max.: 7°C	Consume in 3 days
	Max.: 4°C	Consume in 3 days
	Min.: -18°C	Consume in 3 days
	Room temperature	Consume in 3 days
No. of pieces in packaging	Varied	
Drained weight in grams	-	
Size of the pieces	25,4mm x 38,1mm or less	
Fines %	Max. 5% of the total weight ≤ 12,5 mm x 12,5mm	

Product quality	
Product group	Jerky
Is this pressed meat in acc. w. guiding principle 2.19?	No
Guiding principle no.	2.40
In what form are BBD / batch stated?	DD.MM.YYYY
Claims (e.g. no added sugar, no added preservatives)	No Added MSG No Artificial Colourings High in Sugar
Country of origin of raw materials	Brazil
Warning notes	Absorber bag: "The small white absorber bag in the packaging is not suitable for consumption!"

2. SPECIFIC INGREDIENTS

Ingredient list in acc. w. LMIV [EU regulation on the provision of food information to consumers]		
In descending order of the weight portion upon production, incl. additives subject to labelling requirements for pre-package		
Ser.No.:	Ingredients / additives subject to labelling requirements	Portion in % per 100 Kg of beef
1	Sugar	8,54% - 9,86%
2	Salt	1,97% - 2,63%
3	Dried soy sauce (wheat , soybeans , salt, maltodextrin)	0,66% - 1,31%
4	Hydrolysed corn protein	0,13% - 0,66%
5	Yeast extract	0,13% - 0,66%
6	Spices	0,026% - 0,26%
7	Flavouring	0,0013% - 0,013%
8	Nitrite curing salt (salt, preserving agent: sodium nitrite)	≤ 0,0156%
9	Antioxidant: extract of rosemary	0,013% - 0,13%
10	Acidity regulator: citric acid	0,0013% - 0,013%
11	Smoke flavouring	0,2% - 0,48%

Flavourings		
Ser.No.:	Flavouring class (e.g. flavour extracts, smoke flavourings, reaction flavours, natural flavourings, flavourings)	Name
1	Smoke flavouring	Supreme H - Hickory Smoke
2	Natural Flavouring	Black Pepper Oleoresin

Allergens		
Ser.No.:	Allergenic food ingredient	Contained in
1	Cereals containing gluten and products thereof	Yes
2	Crustaceans and products thereof	No
3	Eggs and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	Yes
7	Milk and products thereof	No
8	Nuts and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame seeds and products thereof	No
12	Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO ₂	No
13	Lupin and products thereof	No
14	Molluscs and products thereof	No

Allergenic potential	
Can the production process cause the above-mentioned foodstuffs to get into the product inadvertently? If yes, which ingredients can get into the product inadvertently?	
Allergenic food ingredient	Possibly contained
Cereals containing gluten and products thereof	Yes
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	No
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphite dioxide and sulphites >10 mg/l or mg/kg in terms of total SO ₂	No
Lupin and products thereof	No
Molluscs and products thereof	No

Notes regarding allergenic potential
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Other ingredients not subject to labelling requirements with allergenic potential

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Product properties

Are the following ingredients used?

Iodized salt	No
Palm oil	No
Eggs	No
Eggs coming from hens kept in cage production	No
Cheese	No
Cheese meets the requirements of the German Cheese Regulation and the EU Regulation "on the protection of designations used in the marketing of milk and milk products"	No
Genetically modified organisms (GMO) -> If yes, please specify below.	No
Azo dyes	No
Ingredients made of nanomaterials -> If yes, which?	No
Addition of proteins, incl. hydrolysed proteins, of different animal origins	No
Addition of water (>5% of the weight of the end product)	No
Can article be declared as "lactose-free"?	No
Lactose content	No
Can article be declared as "gluten-free"?	No
Gluten content	Yes

Exposure to radiation

Have any ingredients used or the end product been exposed to radiation? **If yes, which:**

No

Genetic engineering (GMO)

Is the article subject to labelling requirements under EU Regulation 1829/2003 and/or EU Regulation 1830/2003?

If yes, which raw materials are contained:

Cotton	No
Potatoes	No
Linseed	No
Maize	No
Papaya	No
Rapeseed	No
Rice	No
Soy	No
Tomatoes	No
Zucchini	No
Sugar beets	No
Other	No

Genetic engineering (GMO)

Is the article subject to labelling requirements under EU-VO 1829/2003 and/or EU-VO 1830/2003?

If no, how is evidence provided that labelling is not required:

Written confirmation by raw materials supplier	-
Written confirmation by manufacturer	Yes, as specified
Written confirmation by supplier	Yes, written in the specification, audit in plant.
Independent laboratory test available	Yes

Genetic engineering (GMO)

Is cross-contamination possible?

If yes, what kind of:

Other / comments regarding the GMO proofs:	-
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3. SPECIFIC NUTRITIONAL VALUES

Nutritional Information			
Nutritional Value	Per serving information (25 g)	Per 100 g information	Units
Energy in kJ	268	1073	kJ
Energy in kcal	63	253	kcal
Protein	9,9	39,7	g
Carbohydrates	4,5	18,0	g
of which sugars	3,2	12,8	g
Fat	0,6	2,5	g
of which monounsaturates	-	-	-
of which polyunsaturates	-	-	-
of which saturates	0,5	2,0	g
Trans fatty acids	0,04	0,15	g
Fibre	-	-	-
Salt	1,3	5,1	g
Meat protein (MP)	9,9	39,7	g
Connective-tissue-protein-free meat protein (CTPFMP)	-	-	-
CTPFMP in MP	-	-	-
Water: MP	-	-	-
Hydroxiprolin	-	-	-
Nitrate / nitrite	156	156	ppm

Chemical Information	
Chemical Value	Value
Aw (Water activity value)	≤ 0,850
Moisture	23% - 32,25%

Additives			
Yes / No	Additives subject to labelling requirements	Name / E-number	Portion in % per 100 Kg of Beef
Yes	Antioxidant	Extract of Rosemary	0,013% - 0,13%
No	Leavening agent		
No	Emulsifier		
No	Colouring		
No	Stabiliser		
No	Humectant		
No	Bulking agent		
No	Gelling agent		
No	Flavour enhancer		
No	Chelating agent		
Yes	Preservative	Sodium Nitrite / E250	≤ 0,0156%
No	Flour treatment agent		
No	Modified starch		
No	Tracer gas		
No	Acidifier		
Yes	Acidity regulator	Citric Acid / E330	0,0013% - 0,013%
No	Antifoaming agent		
No	Emulsifying salt		
No	Stabiliser		
No	Sweetener		
No	Carrier		
No	Propellant		
No	Anticaking agent		
No	Glazing agent		
No	Thickener		
No	Foaming agent		

Processing aid		
Ser.No.:	Name	Portion in % per 100 Kg of Beef
1	Soybean Oil	< 0,26%
2	Silicon Dioxide / E551	< 0,26%
3	Release Agent – Amarnakote CNF (Water, Mono and Diglycerides, Non-GMO Canola Oil, Polysorbate 60, Sunflower Lecithin, Acetic Acid, Sodium Benzoate, Citric Acid, Propyl Gallate)	0,043% - 0,104%

Product analysis: microbiological values (if available)			
Parameter	Results in CFUs	Guiding value	Limit value
Aerobic mesophilic total plate count	-	-	< 10000 CFU/g
Lactic acid bacteria	-	-	-
Enterobacteriaceae	-	-	-
Escherichia coli	-	-	Negative
Coagulase-positive staphylococci	-	-	Negative
Presumptive Bacillus cereus	-	-	-
Sulphite-reducing clostridia	-	-	-
Yeasts	-	-	< 100 CFU/g
Mould fungi	-	-	< 100 CFU/g
Listeria monocytogenes	-	-	Negative
Salmonellae	-	-	Negative
Coliforms	-	-	< 10 CFU/g

Vitamin			
Contained	Vitamin trivial name	Vitamin chemical name	Value
Yes	Vitamin A	Retinol	< 80 IU / 100g
No	Vitamin B1	Thiamine	-
No	Vitamin B2	Riboflavin	-
No	Vitamin B3	Niacin	-
No	Vitamin B5	Pantothenic Acid	-
No	Vitamin B6	Pyridoxine	-
No	Vitamin B7	Biotin	-
No	Vitamin B9	Folic Acid	-
No	Vitamin B12	Cyanocobalamin, hydroxycobalamin, methylcobalamin	-
Yes	Vitamin C	Ascorbic acid	3,1 mg / 100g
No	Vitamin D	Ergocalciferol, Cholecalciferol	-
No	Vitamin E	Tocopherols, Tocotrienols	-
No	Vitamin K	Phylloquinone, Menaquinones	-

Mineral Nutrient	
Mineral nutrient	Value
Calcium	10,00mg / 100g
Chloride	-
Chromium	-
Iron	5,448mg/ 100g
Fluoride	-
Iodine	-
Potassium	-
Copper	-
Magnesium	-
Manganese	-
Molybdenum	-
Sodium	2050mg / 100g
Phosphor	-
Selenium	-
Zinc	-

Certifications	
BIO	-
IFS	-
BRC	Yes, BRC AA+ Certified
ISO 22000	-
ISO 9000 et seq.	-
Q+S	-
Others (e.g. Halal) -> If so, please state.	Yes, Halal Certified
SQF III	-