



Description	Veal fore shank QS	
	fresh smell and appearance, no abnormal odour	
Origin Delivery	Born in: Germany - Fattened in: Germany	
	Slaughtered in: Germany - Cut in: Germany	
	chilled	
	Temperature:	≤ 7°C
	Packaging:	vacuum bag, Cartons
Storage	Temperature:	≤ 2°C
Microbiological standards	Enterobacteriaceae:	$\leq 1 \times 10^4$ cfu / g
	E.Coli:	$\leq 5 \times 10^2$ cfu / g
	Coag. pos. Staphylococci:	$\leq 5 \times 10^2 $ cfu / g
	Listeria:	≤ 100 cfu / g
	Salmonella:	n.n. in 25 g

Created / changed by: Checked / approved by: Maike Joachimsmeier Max-Werner Kriesten Version: 01 of 28 May 2020 Replaces version: ./.

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