



BRUYNKENS
Tradition in fine meats

Vleeswarenbedrijf Bruynkens nv
Lammerdries-zuid 16e
B-2250 Olen



T: +32 14 22 45 52
E: quality@bruynkens.be

| | | | |
|---|--|------------------------------|--|
| <input type="checkbox"/> Omschrijving : | | | |
| Naam product | | Kipengrillworst 6st VARIABEL | |
| Referentie Bruynkens | | 3141 | |
| | | V002.001 | |

| | | | |
|---|--|---------|-------|
| <input type="checkbox"/> Ingrediënten (indien samengesteld product) : | kip 88%, water, zetmeel (tarwe), zout, specerijen (mosterd), melkeiwit (lactose) , suiker, dextrose, stabilisator: E450iii; natuurlijk aroma, gistextract, groentepoeder (ui, prei), kruiden, look, raapzaadolie, aroma, zonnebloemolie, glucose, bewaarmiddel: E250. Bevat sporen van: ei, soja, selderij . | | |
| <input type="checkbox"/> E-nummers : | E250, E450iii | | |
| <input type="checkbox"/> Uitzicht : | Licht bruine rechte worst met krokante korst. | | |
| <input type="checkbox"/> Organoleptische kenmerken : | Eigen aan worsten met fijne structuur | | |
| <input type="checkbox"/> Gewicht (g) : | 200 | min (g) | 197,1 |
| | | max (g) | 205,9 |
| <input type="checkbox"/> EAN-code : | 5410919031432 | | |

| | |
|--|--|
| <input type="checkbox"/> Fabricatieverloop : (stroomdiagrammen) | ontvangst vers vlees / opslag koeling / koude verwerking / afvullen in kunstdarm / koken in kookkast / snelkoeling / kruiden / bakken in bakoven / koelen / verpakking met metaaldetectie / verzending |
|--|--|

| | | | |
|--|------|---|------|
| <input type="checkbox"/> Chemische samenstelling - voedingswaarde per 100 gram : | | | |
| <input type="checkbox"/> kJ | 988 | <input type="checkbox"/> Voedingsvezels (%) | 1,1 |
| <input type="checkbox"/> kcal | 238 | <input type="checkbox"/> Eiwit (%) | 15 |
| <input type="checkbox"/> Vet (%) | 18 | <input type="checkbox"/> Zout (%) | 2,6 |
| <input type="checkbox"/> waarvan Verzadigd (%) | 6 | <input type="checkbox"/> Natrium (%) | 1,04 |
| <input type="checkbox"/> Koolhydraten (%) | 2,7 | <input type="checkbox"/> Vocht (%) | 60 |
| <input type="checkbox"/> waarvan Suikers (%) | <0.5 | | |

Andere gegevens op aanvraag

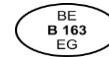
| | | | |
|---|-----|------------------------------|-----|
| Overige fysicochemische parameters : | | | |
| <input type="checkbox"/> Bewaarmiddelen | Ja | <input type="checkbox"/> MAP | Nee |
| <input type="checkbox"/> Roken | Nee | | |
| <input type="checkbox"/> Bestraling | nee | | |
| <input type="checkbox"/> Metaaldetectie | Ja | | |

Andere gegevens op aanvraag



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| LeDa code | GS1 code | Allergeen | Recept Zonder (Z) | Recept Met (M) | Bevat sporen van (en recept zonder) (K) | Onbekend(0) |
|-----------|----------|--|-------------------------------------|-------------------------------------|---|--------------------------|
| | | Wettelijke allergenen | | | | |
| 1.1 | UW | Tarwe | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2 | NR | Rogge | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3 | GB | Gerst | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.4 | GO | Haver | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.5 | GS | Spelt | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.6 | GK | Kamut | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 1 | AW | Gluten | | | | |
| 2.0 | AC | Schaaldieren | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.0 | AE | Ei | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.0 | AF | Vis | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.0 | AP | Aardnoten (pinda's) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6.0 | AY | Soja | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 7.0 | AM | Melk | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.1 | SA | Amandelen | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.2 | SH | Hazelnoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.3 | SW | Walnoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.4 | SC | Cashewnoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.5 | SP | Pecannoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.6 | SR | Paranoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.7 | ST | Pistachenoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8.8 | SM | Macademianoten | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8 | AN | Noten (schaalvruchten) | | | | |
| 9.0 | BC | Selderij | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 10.0 | BM | Mosterd | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11.0 | AS | Sesam | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12.0 | AU | Zwaveloxide en sulfieten (E220 - E228) in concentraties van meer dan 10 mg/kg of 10 mg/l, uitgedrukt als SO ₂ | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 13.0 | NL | Lupine | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 14.0 | UM | Weekdieren | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | | Aanvullende allergenen | | | | |
| 20.0 | ML | Lactose | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 21.0 | NC | Cacao | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22.0 | MG | Glutamaat (E620 - E625) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 23.0 | MK | Kippenvlees | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 24.0 | NK | Koriander | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 25.0 | NM | Mais | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 26.0 | NP | Peulvruchten | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 27.0 | MC | Rundvlees | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 28.0 | MP | Varkensvlees | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 29.0 | NW | Wortel | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |



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| Bacter. Normen (/g) | Af productie | | Op VVD |
|-------------------------------------|--------------|-------------|-------------|
| | Streefwaarde | Maximum | Maximum |
| Totaal aëroob psychotroof kiemgetal | 3.000 | 30.000 | 3.000.000 |
| Psychotrofe melkzuurbacteriën | 300 | 3.000 | 30.000.000 |
| Gisten en schimmels | 300 | 3.000 | 300.000 |
| Enterobacteriaceae | 50 | 500 | nvt |
| E. Coli | < 10 | 50 | 50 |
| Coagulase positieve Staphylococcen | 300 | 3.000 | 3.000 |
| Bacillus Cereus | 300 | 3.000 | 100.000 |
| Sulfietreducerende clostridia | 300 | 3.000 | 300.000 |
| Salmonella | afw. In 25g | afw. In 25g | afw. In 25g |
| Listeria monocytogenes | afw. In 25g | afw. In 25g | afw. In 25g |

GMO verklaring :
vrij van GMO's (volgens verklaring leverancier)

Opslagcondities :
Temperatuur | max. 4 °C

Houdbaarheid (dagen):
Min. bij aanlevering | 28

| Verpakking : | Samenstelling | Lengte (mm) | Breedte (mm) | Hoogte (mm) | Tara gewicht (g) | Stuks | Netto gewicht forfaitair (g) | Netto gewicht individueel (g) |
|--------------|---------------|-------------|--------------|-------------|------------------|-------|------------------------------|-------------------------------|
| | | | | | | | | |
| Primair | folie | 290 | 200 | 50 | 22 | 6 | 1200 | 200 |
| Secundair | krat | 600 | 400 | 245 | 2000 | 20 | | |
| Tertiair | pallet | 1200 | 800 | 150 | 18000 | | | |

Etikettering :
Opbouw lotnummer | ww/dd (week van het jaar / dag van de maand)

Opmerking :
De verpakking voldoet aan de eisen van de EU 10/2011/EG, 2023/2006/EG en de EU-verordening 1935/2004, betreffende materialen en voorwerpen bestemd om met levensmiddelen in aanraking te komen.
De vermelde sporen van allergenen zijn afkomstig van onbedoelde maar onvermijdbare kruiscontaminatie.