

RAFFINADERIJ-RAFFINERIE
BAETEN & C°
SINCE 1815

FULLY REFINED BEEF DRIPPING

Versie: 1
Revisie door:
Revisie

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GENERAL INFORMATION

Product	:	FULLY REFINED BEEF DRIPPING
Item number (barcode)	:	5412862 040257 (1) 5412862 101002 (2) 5412862 101255 (3) 5412862 100500 (4)
Packaging (boxes)	:	4 x 2,5 kg (1) 1 x 10 kg (2) 1 x 12,5 kg (3) 1 x 5 kg (4)
Palletising	:	72 boxes / 720 kg (1) 80 boxes / 800 kg (2) 60 boxes / 750 kg (3) 160 boxes / 800 kg (4)
Storage	:	Dry and fresh
Storage life	:	12 months(1) 12 months (2) 12 months (3) 12 months (4)

AVERAGE NUTRITIONAL VALUE (per 100g)

Energy value	:	3700 kj / 900 kcal
Proteins	:	0 g
Carbohydrates	:	0 g
Of which sugars	:	0 g
Fat	:	100 g
Which fatty acids	:	
Saturates	:	ca 58
which trans	:	ca 2
Monounsaturated	:	ca 38
Polyunsaturated	:	ca 4
Fibres	:	0 g
Sodium	:	0 g

MICROBIOLOGICAL VALUES

Enterobacteria	:	≤ 10 g
Yeast	:	≤ 10 g
Mold	:	> 1 g
Totale plate count	:	≤ 1000 g
Lypolits	:	absent
Salmonella's	:	absent

INGREDIENTS

100 % natural beef dripping, no added colouring agents or preservatives, no additives.

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