

PRODUCT SPECIFICATION

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57595 **Vivera Tiras de "Bacon" 48x175g [DRAFT]**

Recipe Version 1
EAN-code HE
Net weight (g) 8400

Ingredient Declaration

92% rehydrated SOYA PROTEIN, natural flavourings, vinegar, salt, flavouring, smoke flavourings, maltodextrin, water, colour (iron oxide), iron, vitamin B12.

Nutritional information per 100 g product

Energy	366			
Energy	87			
Fat	0,6			
- Saturates	0,1			
- Mono-unsaturates	0,0			
- Polyunsaturates	0,0			
- Trans fat	0,0			
Carbohydrate	1,4			
- Sugars	0,5			
- Polyols	0,0			
- Starch	0,1			
Fibre	4,6			
Protein	16,5			
Salt (as NaCl)	3,30			
Iron	2,1	mg		15% RI*
Vitamin B12	0,38	µg		15% RI*

*RI = Reference intake of an average adult (8400kJ/2000 kcal).

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Allergen Information

1.0	Gluten	x
1.1	Wheat	x
1.2	Rye	-
1.3	Barley	-
1.4	Oats	-
1.5	Spelt	-
1.6	Kamut	-
2.0	Crustaceans	-
3.0	Egg	x
4.0	Fish	-
5.0	Peanuts	-
6.0	Soya	+
7.0	Milk	x
8.0	Nuts	-
8.1	Almonds	-
8.2	Hazelnuts	-
8.3	Walnuts	-
8.4	Cashews	-
8.5	Pecan nuts	-
8.6	Brazil nuts	-
8.7	Pistachio nuts	-
8.8	Macadamia / Queensland nuts	-
9.0	Celery	-
10.0	Mustard	-
11.0	Sesame	-
12.0	Sulphite	-
13.0	Lupin	-
14.0	Molluscs	-
20.0	Lactose	x
21.0	Cocoa	-
22.0	Glutamate	-
23.0	Chicken meat	-
24.0	Coriander	-
25.0	Corn / maize	+
26.0	Legumes	-
27.0	Beef	-
28.0	Pork	-
29.0	Carrot	-

+	=	Present
-	=	Absent
x	=	Cross contamination
?	=	Unknown

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GMO statement

This product does not contain any genetically modified organisms (GMO) or ingredients made from genetically modified materials based on information given by our suppliers. The product is in line with EU directives 1829/2003 and 1830/2003.

Irradiation

This product is not irradiated and does not contain irradiated ingredients.

Metal detection

	mm
ferrous:	2,5
non ferrous:	2,5
stainless steel:	3,0

Microbiological norms

These norms are valid at delivery. The norms are based on monitoring.

m = threshold value for the number of bacteria, the result is good if none of the samples is bigger than m.
M = maximum value for the number of bacteria, the result is bad if one or more of the samples are equal or higher than M.

	m cfu/g	M cfu/g	Method of examination
Total aerobic count:	10.000	1.000.000	NEN-EN-ISO 4833
Enterobacteriaceae:	100	1.000	NEN-ISO 21528-2
Escherichia coli:	10	100	NEN-ISO 16649-2
Salmonella:	absent in 25 gram	absent in 25 gram	NEN-EN-ISO 6579
Staphylococcus aureus:	10	100	NEN-EN-ISO 6888-1
Listeria monocytogenes:	absent in 25 gram	100	NEN-EN-ISO 11290-2

Product description

Deep frozen, pre-cooked vegan bacon based on soya protein. The product contains added iron and vitamin B12.

Method of preparation

Slowly defrost frozen products.
The cooking times are for defrosted products.
Product heating to at least 74 °C in the core.

Pan:	Fry the product in hot margarine or oil on medium heat for min. 6 minutes. Turning regularly.
Oven:	Not suitable.
Combi steamer:	Not suitable.
Frying-pan:	Not suitable.
Microwave:	Not suitable.

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Packaging

The used packaging materials are food grade.

	average	minimum	maximum
Number of pieces per unit:	48		
Net weight per piece (gram):	variable	variable	variable
Net weight packaging (gram):	8400	8400	8640
Gross weight packaging (gram):	10274	10274	10514
Inside packaging:	Tray		
Material packaging:	PET		
Outside packaging:	Box		
Material packaging:	Cardboard		
Measurements product (cm):	56x36x23		

Pallet loading

Number of layers:	7
Pieces per layer:	4
Pieces per pallet:	28

Tenability

Tenability after production:	12 months
Minimal tenability at delivery:	
Storage condition:	Storage at least at -18 °C. Do not freeze the product after thawing.

Business information

Name:	Vivera BV
Production address:	Handelsweg 9 7451 PJ Holten
Postal address:	PO Box 56 7450 AB Holten
Country:	Netherlands
Phone:	+31 548 850 000
Fax:	+31 548 373 635
Email:	info@vivera.com
Website:	www.vivera.com

Approval

This version replaces all previous versions. When there aren't any comments on this specification then we see it as an agreement of this specification.

This document is valid without signature.

Department: Quality Department Vivera
Function: Specification Management