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Erudus ID 4b71ee9726f042e4be1a8b97712e4fb1

Version 3.0





Redefine Plant Based Flank Cut - Beef Style, 300g

Plant Based Flank Cut - Beef Style 4x300g

PRODUCT DESCRIPTION

Plant-based Redefine Beef Flank allows vegans, as well as meat lovers, to enjoy a great meat-eating experience, without compromising on taste. Redefine Beef Flank is rich in flavour and prepared with sizzling innovation. This tender, flank style cut of plant-based new-meat has earned a position of honour amongst the world's leading chefs and is perfect for all cooking methods. * Redefine Meat Ltd. products are plant-based, non-GMO and do not contain any animal-based ingredients or by-products.

Brand	Redefine Meat
Manufacturer Product Code	422013
Product Type	Food
Product Category	Other Vegetarian & Vegan Alternatives
Storage Type	Frozen
Erudus ID	4b71ee9726f042e4be1a8b97712e4fb1
Specification Type	Alternatives (Vegetarian and Vegan)



Inner Component GTIN	8720726586108
Outer Case GTIN	8720726586115



















INGREDIENTS

Ingredient Declaration

Water, plant protein, (wheat, soy, potato) (26%), flour (soy, wheat), refined rapeseed oil, corn starch, flavourings (contains mustard), maltodextrin, barley malt, salt, colours (beetroot red, plain caramel).

ALLERGENS

Product Contains:

Celery/Celeriac	May Contain
Cereals Containing Gluten	Yes
Barley	Yes
Oats	May Contain
Rye	May Contain
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	May Contain
Milk	No
Molluscs	No

Risk Source:

Rye (Risk Source) Raw Material

Mustard	Yes
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	Yes
Sulphur Dioxide and Sulphites	No

Oats (Risk Source) Raw Material

Allergen Statement On Pack

For allergens, see ingredients in bold. May contain other cereals containing gluten, lupin, and celery.

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

DIET SUITABILITY

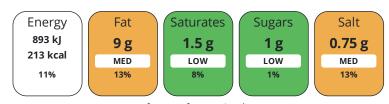
NUTRITIONAL

INFORMATION

Vegan Diet	Suitable for
Halal Diet	Suitable for

Artificial Preservatives	No
Vegetarian Diet	Suitable for
Kosher Diet	Suitable for

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 213kcal / 893kJ

Nutrient	per 100g	RI per 100g	per 100g serving	RI per 100g serving
Energy (kJ)	893 kJ	11%	893 kJ	11%
Energy (kcal)	213 kcal	11%	213 kcal	11%
Fat	9 g	13%	9 g	13%
of which Saturates	1.5 g	8%	1.5 g	8%
Carbohydrate	6 g	2%	6 g	2%
of which Sugars	1 g	1%	1 g	1%
Fibre	2 g		2 g	
Protein	26 g	52%	26 g	52%
Salt	0.75 g	13%	0.8 g	13%
	-		-	

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

Serving Size

Remove from freezer to 4°C fridge 8 hours before cooking. Preparation in a pan or grill: 1. Slice the Redefine Beef Flank against the grain into three portions, 3cm wide. 2. Rub generously with oil. 3. Pan sear or grill the portions over medium to high heat, for about 4-5 minutes per side (until an instant read thermometer inserted into the centre of each portion, reaches a temp of 72°C.

4. Remove the portions from the pan or grill and slice each one, along the grain, into 10 small 1/2-1cm (1/5-2/5 inch) thick, slices, for a total of 30 slices. 5. Season with coarse salt, crushed black pepper and olive oil.

Storage Instructions

Keep frozen at or below -18°C After thawing, the product must be stored in the refrigerator for no longer than 48 hours before cooking. Once thawed, use within 48h. Do not refreeze after defrosting.

Shelf Life from Time of Production	243 Days	Exempt From Shelf Life Labelling	No
Shelf Life Once Defrosted	2 Days		

100 g



SCHEMES	9F33C 22000						
ORIGIN	Product Country of Origin/Place of N Provenance	etherland	ds (the)				
	Additional Origin Details						
	Best						
PRODUCT	Standards Testing						
CHARACTERISTICS	Do you undertake trend analysis of	Yes		Is shelf life testi	ng undertaken?	Yes	
	microbiological results?						
	Microbiological Standards						
	Organism Descript	tion	Frequency	Target	Maximum	Sample (g or ml)	
	Coliforms (cfu/g or ml)		Every Batch	<5000	1000	1	
	E. Coli (cfu/g or ml)		Every Batch	<100	50	1	
	Listeria Monocytogenes (cfu/g or ml)		Every Batch	=0	0	25	
	Staphylococcus Aureus (cfu/g or ml)		Every Batch	<50	100	1	
	Salmonella (cfu/g or ml)		Every Batch	=0	0	25	
	Moulds (cfu/g or ml)		Every Batch	<200	100	1	
	Aerobic Colony Count (ACC) (cfu/g or ml)		Every Batch	<100000	1000000	1	
CONFIGURATION	Case Configuration			Inner Pack Conf	iguration		
	Total Quantity of Inner Components in Outer Case	4 Unit	:S	Count per Inner	Component	10	
	Is the Outer Case Splittable?	Yes					
PRODUCT	Inner Component						
WEIGHTS	Variable Weight Consumer Item	No					
	Inner Component Weight	300 g					
	Outer Case						
	Outer Case Gross Weight	3.33 k	g				
	Outer Case Net Weight	3 kg					
PRODUCT	Inner Component						
DIMENSIONS	Inner Component Depth	205 m	ım				
	Inner Component Width	240 m	nm				
	Inner Component Height	40 mn	n				
	Outer Case						
	Outer Case Depth	396 m	ım				
	Outer Case Width	217 m	ım				
	Outer Case Height	130 m	ım				

Quantity of Cases Per Pallet Layer

Quantity of Layers Per Pallet

Quantity of Cases Per Pallet

PALLET

INFORMATION

12 Cases

11 Layers

132 Cases

Pallet Height

Pallet Gross Weight

1.57 MTR

459 kg

PACKAGING

Inner Component Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite	
Vacuum Packed	Plastic	10 g	- %				

Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	230 g	- %			

OTHER INFORMATION

Commodity Code 210690004

CONTACT INFORMATION Address

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United Kingdom

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Commercial Contact

Vivian Bielak

UK Wholesale Controller vivi@redefinemeat.com

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