



Specification

VAN HEES GmbH
 Kurt-van-Hees-Str. 1
 D-65396 Walluf
 E-mail: info@van-hees.com
 Web: /www.van-hees.com

Article number

100744

Product name

BOMBAL®

Product description

BOMBAL® is a preservative for meat products

- to dice the meat without nitrite pickle salt
- controls the pH-value
- keeps fresh meat fresh
- neutral taste
- improves binding and consistency
- reduces weight losses

Restricted use in food.

Ingredients

E262 sodium acetates, salt, E331 sodium citrates, E301 sodium ascorbate, E300 ascorbic acid, E551 silicon dioxide

Declaration recommendation according to regulation (EU) No. 1169/2011

Ingredients: stabilisers (E262, E331), salt, antioxidant (E301, E300)

Dosage

			per	
dosage	3,00	5,00 g	1 kg	meat/fat
dosage		25,00 g	1 l	brine for 20 % injection
		0,00	0	

Physico-chemical data

	unit	approx.	min	max
pH value	1%		6,6	7,6
Loss on drying	%			6,0

Nutritional values

(calculated per 100 g)	Unit	approx.
energy	kJ	593
	kcal	137
fat	g	0,0
of which saturates	g	0,0
carbohydrates	g	0,0
of which sugars	g	0,0
fibre	g	0,0
protein	g	0,0
salt (sodium*2,5)	g	75,75

Microbiological data

Germ	Unit	Pre-liminary values	Guiding values	Warning values
Total plate count	cfu/g			10 000
Enterobacteriaceae	cfu/g			1 000
Moulds	cfu/g			1 000
Yeasts	cfu/g			1 000
Salmonella	cfu/25g			neg.

Allergens according to regulation (EU) No. 1169/2011

	Yes	No
Cereals containing gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l) as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

The allergen information refer exclusively to our recipe and to the best of our current state of knowledge. They are based on the present statements of our raw material suppliers. We have installed an allergen management and according to individual knowledge the raw materials are analysed on possibly contained, undeclared allergens.
For further information see the Van Hees Allergen Management.

Further allergy and ingredient information

	Yes	No
Soya oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soya lecithine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cattle derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pork	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pork derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Poultry	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Poultry derivates	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Saccharose	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fructose	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Corn	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pulses	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeast	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Carrots	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Umbeliferae	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Vanillin	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sorbic acid (E200-E203)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Benzoic acid (E210-E213)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Parabens (E214-E219)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHA-BHT (E320-E321)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Glutamic acid (E620-E625)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Guanylic acid (E626-E629)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Inosinic acid (E630-E633)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Azo dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tartrazine (E102)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Orange Yellow S (E110)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Azorubine (E122)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Amaranth (E123)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cochineal Red A (E124)	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Shelf life and storing conditions

Minimum shelf life after production: 24 months at recommended storage conditions

Recommended storing conditions: Keep away from direct sunlight, in cool and dry area, once open use product.

Sensory characteristics

Colour: yellowish, white
 Odour: neutral
 Taste: salty

Further information concerning our specification

The product complies with the German and European food law as well as with the current version of regulations.
The product does not contain genetically modified ingredients which must be labeled according to Regulation (EC) No 1829/2003 as well as (EC) No 1830/2003.

Concerning residues and contaminants the Regulation (EC) No 396/2005 and Regulation (EU) No 2023/915 are respected.

An irradiation with ionizing radiation for reducing germs is not effected.

The packaging conforms to Regulation (EC) No 1935/2004 as well as (EC) No 10/2011.

A HACCP-plan according to Regulation (EC) No 853/2004 is established.

VAN HEES GmbH is certified according to International Featured Standard Food (IFS).

The information in this data sheet is given according to the best of our knowledge and to the most recent experience without obligation.

The user is therefore not released to check these information.

For the use of this product in countries subject of these regulation, the user has to observe the current national food law as well as regulations of its country.