

FREEZE-DRIED MEAL

MEXICAN DISH


CHICKEN WITH VEGETABLES AND RICE

✓ organic vegan vegetarian gluten-free lactose-free meat-free	Product code: Small portion: KE-D03M-AA01 Big portion: KE-D03M-AA02	Version: I	Approved: 08.05.2024
	Country of last processing: Poland	Prepared by: M.Skuza	Approved by: L. Godek-Miąsik

DESCRIPTION	PRODUCTION	PREPARATION
The product obtained from heat-treated Mexican sauce with rice, frozen, freeze-dried, and packaged in a proportion in unit packs.	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation.	1. Tear off at the notch above the zipper. 2. Remove the oxygen absorber. 3. SMALL PORTION . Add 288 ml of hot, boiled water - use fill line No. 3 (see inside). BIG PORTION . Add 389 ml of hot, boiled water - use fill line No. 4 (see inside).). 4. Stir thoroughly. 5. Close and wait 9 minutes. 6. Tear off at the notch below the zipper, stir again and enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	Beige rice. Orange sauce, purple beans, yellow corn (Natural product, no preservatives. Color may change during shelf life)	Orange, visible purple beans, yellow corn and light brown meat pieces.
Taste and odour:	Characteristic of the ingredients used. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Tomato, noticeable taste of beans and corn. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
Consistence:	Bulky, crumbly, does not clump when pressed, non-permanent clumping is allowed. Visible pieces of vegetables and meat that crumble when pressed	Dense, soft vegetables, rice and meat.

Photo:		
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PRODUCT SPECIFICATION

LYOFOOD Sp. z o. o.
ul. Zagnańska 97A, 25-558 Kielce



PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-touse product (%):	chicken breast fillet (cubes) rice red bean red bell pepper sweet corn wheat flour onion tomato paste spices (contains celery) canola oil salt sugar	38 27 11 5
Moisture (%):		max. 5
Foreign bodies (contaminants vegetable origin, mineral impurities)	Possible in the amount of 1 per 4,000 packages.	
Foreign body (metal)	Absent, as long as they can be removed by a metal detector with the following sensitivity of 1 mm for ferrous metals, 1.5 mm for non-ferrous metals and stainless steel	

NUTRITIONAL VALUES in ... g of freeze-dried product	100 g	82 g	111 g
Energy value (kJ/kcal):	1641/389	1346/319	1821/431
Fat (g): of which saturated fatty acids (g):	5,9 1,1	4,8 0,9	6,5 1,2
Carbohydrates (g): Of which sugars (g):	49 3,9	40 3,2	55 4,3
Fiber (g):	6,1	5,0	6,7
Protein (g):	32	26	35
Salt (g):	2,9	2,4	3,3

MICROBIOLOGICAL CRITERIA	Wartość krytyczna w 1g	Metody
Total aerobic mesophiles	50 000	PN-EN ISO 4833-1:2013
Coliforms	10	PN-ISO 4832:2007
<i>Escherichia coli</i>	<10	PN-ISO 16649-2:2004
Yeasts	500	PN-ISO 21527-2:2009
Moulds	500	PN-ISO 21527-2:2009

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PRODUCT QUALITY CONTROL

Production proces:	Product prepared from lactose-free raw materials. Manufactured in accordance with the principles of Good Manufacturing Practice (GMP). Hazards established on the basis of the HACCP system are under constant control.
Consumer destination:	The product contains gluten and celery , unsuitable for consumption by people allergic to these allergens or to any of the ingredients.
Contaminants:	Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments.
Non-GMO declaration:	Product is free from genetic modification and does not require labelling acc. to Regulation 1829/2003 and 1830/2003.
Allergens:	Product contains celery and gluten In our plant are processed products containing these allergens: gluten, mustard, soy, almonds, eggs, milk.
Food additives:	The product does not contain additives.

PACKAGE

STORAGE

Packaging type:	Doypack with ZIP closure 195x200+2x40	Shelf life:	The storage shelf life is up to 60 months from the date of production.
Labeling:	Adhesive labels, data in accordance with Regulation 1169/2011		
Method of closing:	Seal	Storage conditions:	Store in a sealed package.
Other comments:	Oxygen absorber is included in the package.		
Serving size:	Small portion: 82g (after rehydration 370g) Big portion: 111g (after rehydration 500g)		