

FREEZE-DRIED MEAL

NETTLE CURRY

NETTLE AND VEGETABLE CURRY WITH RICE

 	organic ✓ vegan ✓ vegetarian ✓ gluten-free ✓ lactose-free ✓ meat-free	Product kode: KE-D14W-AA02	Version: I	Approved: 01.03.2024
		Country of last processing: Poland	Prepared by: M.Skuza	Approved by: L. Godek-Miąsik

DESCRIPTION	PRODUCTION	PREPARATION
The product obtained from heat-treated green curry sauce with nettle, vegetables and rice, frozen, lyophilized and packed in proportions in unit packs.	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation.	PREPARATION: 1. Tear off at the notch above the zipper. 2. Remove the oxygen absorber. 3. Add 390 ml of hot, boiled water - use fill line No. 3 (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:	White, light beige rice, yellow and orange carrots, green beans and broccoli. (Natural product, does not contain preservatives. The color may change during the shelf life)	White, light beige, yellow and orange carrots, green beans and broccoli. (Natural product, does not contain preservatives. The color may change during the shelf life)
Taste and odour:	Slightly spicy, creamy. The smell and taste of fermentation and other foreign taste and smell are not acceptable..	Slightly spicy, creamy. Perceptible taste of the vegetables used. The smell and taste of fermentation and other foreign taste and smell are unacceptable..
Consistence:	Bulky, brittle, does not agglomerate when pressed, non-permanent clumping is allowed. Visible pieces of vegetables that crumble when pressure is applied	Semi-liquid, soft vegetables. Soft, brittle, does not agglomerate at pressure, impermanent agglomeration is allowed. Visible pieces of vegetables which crush when pressure is applied.

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 (%):	vegetables (carrots, pumpkin, sugar snap peas, broccoli, flat beans, zucchini) rice coconut drink coriander leaves lime juice salt green chili peppers spices lemongrass nettle	42 28 0,04
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	

Microbiological criteria	Critical limits in 1 g	Methods
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

NUTRITIONAL VALUES in ... g of freeze-dried product	100 g	110 g
Energy value (kJ/kcal):	1973/472	2171/519
Fat (g): of which saturated fatty acids (g):	23 21	25 23
Carbohydrates (g): Of which sugars (g):	53 12	58 13
Fiber (g):	8,2	9
Protein (g):	9,5	10
Salt (g):	1,9	2,1

PRODUCT QUALITY CONTROL

Production proces:	Product cooked from gluten-free and lactose-free raw materials. Produced in accordance with the principles of Good Manufacturing Practice (GMP) and in accordance with the instructions for gluten-free production. Hazards determined on the basis of the HACCP system are under constant control
Consumer destination:	The product is for general consumer use and not suitable for persons allergic to any of the ingredients.
Pesticide residues:	Maximum residues of unauthorized pesticides cannot exceed 0.01 mg/kg and are calculated with 50% measurement uncertainty (In determining pesticide residues, the actual concentration factors available on request should be taken into account).
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:	The product is allergen-free. In our plant are processed products containing these allergens: gluten, mustard, milk, soy, almonds, eggs, celery Gluten content < 20 ppm.
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:	110g (after rehydration 500g)		