




FREEZE-DRIED MEAL


**LENTIL DAL**

LENTIL STEW WITH MILLET AND TOMATO-COCONUT SAUCE

  	<ul style="list-style-type: none"> <li>✓ organic</li> <li>✓ vegan</li> <li>✓ vegetarian</li> <li>✓ gluten-free</li> <li>✓ lactose-free</li> <li>✓ meat-free</li> </ul>	Product code: <b>EE-D19W-AA01</b>	Version: <b>I</b>	Approved: <b>08.05.2024</b>
		Country of last processing: <b>Poland</b>	Prepared by: <b>M.Skuza</b>	Approved by: <b>L. Godek-Miąsik</b>

DESCRIPTION	PRODUCTION	PREPARATION
The product obtained from heat-treated lentil dal and millet groats, frozen, freeze-dried and packed in proportions in unit packs.	Produced without the use of genetic techniques, radiation or ultraviolet radiation. Organic production and processing in accordance with Regulation (EU) 2018/848 of the European Parliament and of the Council and Commission Regulation (EC) 889/2008	1. Tear off at the notch above the zipper. 2. Remove the oxygen absorber. 3. Add 273 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 <b>enjoy</b> .

**ORGANOLEPTIC CHARACTERISTICS**

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
<b>Colour:</b>	Beige millet, dark yellow sauce, green lentils. Pieces of vegetables red, orange (Natural product, does not contain preservatives. The color may change during the shelf life).	Orange to light red color, green lentils.
<b>Taste and odour:</b>	Lightly spicy. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Creamy, lentil-like. Perceptible taste of the vegetables used. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
<b>Consistence:</b>	Bulk, crumbly, does not aggregate when pressed, non-permanent aggregation is allowed. Visible pieces of vegetables that crumble when pressed Solid, soft vegetables.	Solid, soft vegetables.
<b>Photo:</b>		

# PRODUCT SPECIFICATION

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



PHYSICAL AND CHEMICAL CRITERIA		Tolerance
Ingredients of the ready-touse product (%):	millet* tomatoes (tomatoes, tomato juice)* red lentils* coconut milk* onion* green lentils* olive oil* salt spices* cumin* curcuma* ginger* *organic farming product	36 16 15  4
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	97 g
Energy value (kJ/kcal):	1757/418	1704/406
Fat (g): of which saturated fatty acids (g):	12 6,1	12 5,9
Carbohydrates (g): Of which sugars (g):	53 4,6	51 4,5
Fiber (g):	12	12
Protein (g):	19	18
Salt (g):	1,7	1,6

## PRODUCT QUALITY CONTROL

<b>Production proces:</b>	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
<b>Consumer destination:</b>	The product is for general consumer use and not suitable for persons allergic to any of the ingredients.
<b>Pesticide residues:</b>	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).
<b>Contaminants:</b>	Accepted levels of heavy metals and mycotoxins according to EU Regulation No 2023/915 of 25.04.2023 including subsequent amendments.
<b>Non-GMO declaration:</b>	Product is free from genetic modification and does not require labelling acc. to Regulation 1829/2003 and 1830/2003.
<b>Allergens:</b>	The product is allergen-free. In our plant are processed products containing these allergens: <b>gluten, mustard, milk, soy, almonds, eggs, celery</b> Gluten content < 20 ppm.
<b>Food additives:</b>	The product does not contain additives.

## PACKAGE

## STORAGE

<b>Packaging type:</b>	Doypack with ZIP closure 195x200+2x40	<b>Shelf life:</b>	The storage shelf life is up to 60 months from the date of production.
<b>Labeling:</b>	Adhesive labels, data in accordance with Regulation 1169/2011		
<b>Method of closing:</b>	Seal	<b>Storage conditions:</b>	Store in a sealed package.
<b>Other comments:</b>	Oxygen absorber is included in the package.		
<b>Serving size:</b>	97g (after rehydration 370g)		