

FREEZE-DRIED MEAL

FARFALLE WITH SPINACH AND GORGONZOLA

PASTA WITH GORGONZOLA & SPINACH SAUCE AND ALMOND FLAKES

organic vegan vegetarian gluten-free lactose-free ✓ meat-free	Product code: KE-D11T-AA01	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 pasta and spinach-cheese sauce, frozen freeze-dried and proportionally packaged 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. Add 276 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:	Green beige sauce, beige pasta. (Natural product, does not contain preservatives. Color may change during shelf life) Light green to dark green color.	Light green to dark green color.
Taste and odour:	Characteristic of the ingredients used, cheese and spinach. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Creamy, cheese and spinach flavor. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
Consistence:	Bulky, crumbly, does not agglomerate when pressed, non-permanent clumping is allowed. Visible noodles which crumble when pressed.	Thick, liquid sauce. Soft pasta

Photo:		
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PHYSICAL AND CHEMICAL CRITERIA		Tolerancja
Ingredients of the ready-touse product (%):	pasta (durum wheat semolina) spinach onion sour cream cheese gorgonzola (DOP) almonds butter plant-based broth (corn flour, salt, yeast extract, flavors from natural vegetal extracts and spices) salt garlic	41 28 5 2
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	94g
Energy value (kJ/kcal):	1845/440	1734/413
Fat (g): of which saturated fatty acids (g):	16 7,9	15 7,4
Carbohydrates (g): Of which sugars (g):	52 5,5	49 5,2
Fiber (g):	8,3	7,8
Protein (g):	18	17
Salt (g):	1,7	1,6

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

PRODUCT QUALITY CONTROL

Production proces:	Produkt przygotowany z surowców bez glutenu. Wyprodukowany zgodnie z zasadami Dobrej Praktyki Produkcyjnej (GMP). Zagrożenia ustalone na podstawie systemu HACCP znajdują się pod stałą kontrolą.
Consumer destination:	The product contains milk, almonds and gluten 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:	The product is free of genetic modification and does not require labeling in accordance with Reg. EC 1829/2003 and 1830/2003.
Allergens:	The product contains milk, gluten and almonds . In our plant are processed products containing these allergens: mustard, soy, eggs, celery
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:	94g (after rehydration 370g)		