



FREEZE-DRIED SOUP

CREAMY BROCCOLI & SPINACH SOUP

CREAM OF BROCCOLI AND SPINACH SOUP WITH MOZZARELLA AND PUMPKIN SEEDS

  PL-103-023	organic vegan ✓ vegetarian ✓ gluten-free lactose-free meat-free	Product code: KE-Z11U-AB01	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 is obtained from heat-treated ingredients, frozen, freeze-dried and packed in the right proportions in unit packages. The production process without the use of any means of processing.	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 310 ml of hot, boiled water - use fill line No. 3 (see inside) 4. Stir thoroughly. 5. Close and wait 9 minutes. 6. Open the zipper, stir again and enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	From light green to dark green, cream cheese, pumpkin seeds dark green (Natural product, does not contain preservatives. The colour may change during the shelf life)	From light green to dark green, cream cheese, pumpkin seeds dark green
Taste and odour:	The smell of broccoli and spinach. The smell of fermentation and other foreign smells are unacceptable.	Taste of broccoli and spinach. Slightly spicy. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
Consistence:	Loose. Non-clumping. Pieces of cheese and pumpkin seeds are visible.	Liquid, creamy. Pieces of cheese and pumpkin seeds can be felt.

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-to use product (%):	broccoli spinach mozzarella cheese onion sour cream pumpkin seeds cheddar cheese salt spices (contains celery)	37 33 9 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	60 g
Energy value (kJ/kcal):	1873/451	1124/271
Fat (g): of which saturated fatty acids (g):	28,0 13,0	17 7,8
Carbohydrates (g): Of which sugars (g):	10,0 9,1	6,0 5,4
Fiber (g):	17	10
Protein (g):	31	18
Salt (g):	4,2	2,5

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:	The product is prepared from gluten-free, vegetarian raw materials. Manufactured in accordance with Good Manufacturing Practice (GMP) and gluten-free production instructions. All stages of production are planned in such a way as to prevent the risk of contamination with ingredients unsuitable for vegetarians. The hazards determined on the basis of the HACCP system are under constant control.
Consumer destination:	The product contains celery and milk , not suitable for consumption by people who are 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 contain celery and milk . The plant processes products containing gluten, mustard, soy, almonds, eggs . Gluten content below 20 ppm.
Food additives:	The product does not contain additives.

PACKAGE

STORAGE

Packaging type:	Doypack with ZIP closure 185x150+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:	60 g (after rehydration 370 g)		