


FREEZE-DRIED BREAKFAST


MEXICAN SCRAMBLED EGGS

SCRAMBLED EGGS WITH VEGETABLES AND CHEESE

 PL-103-005	organic vegan ✓ vegetarian ✓ gluten-free lactose-free ✓ meat-free	Product code: KE-S03U-AB07	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 scrambled eggs is frozen, freeze-dried and packaged in individual packages.	Manufactured without the use of genetic techniques, radiation or ultraviolet radiation.	1. Open using the notch above the string. 2. Remove the oxygen absorber. 3. Add 195 ml of hot, boiled water – use auxiliary line 2 (see inside). 4. Stir thoroughly. 5. Close and wait 9 minutes. 6. Open the string and stir again, enjoy .

ORGANOLEPTIC CHARACTERISTICS

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
Colour:	Yellow-orange scrambled eggs, red peppers, purple beans (Natural product, does not contain preservatives. Colour may change during shelf life)	Yellow-orange, red and purple vegetables visible (Natural product, does not contain preservatives. Colour may change during shelf life)
Taste and odour:	Eggy, characteristic of the ingredients used. The smell and taste of fermentation and other extraneous taste and smell are unacceptable.	Eggy, noticeable taste of vegetables. The smell and taste of fermentation and other extraneous taste and smell are unacceptable.
Consistence:	Loose, brittle, not clumping under pressure, unstable clumping is allowed. Visible pieces of vegetables that crumble under pressure	Semi-liquid, viscous. Visible pieces of vegetables that are soft.
Photo:		

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 (%):	vegetables (red bell pepper, onion, sweet corn, red bean) egg mix sheep's cheese olive oil coriander leaves salt garlic dried chili	53 39 3,5
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	75 g
Energy value (kJ/kcal):	2020/484	1515/363
Fat (g): of which saturated fatty acids (g):	28 8,5	21 6,4
Carbohydrates (g): Of which sugars (g):	24 9,3	18 7,0
Fiber (g):	8,9	6,7
Protein (g):	29	22
Salt (g):	2,8	2,1

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 raw materials. Manufactured in accordance with Good Manufacturing Practice (GMP) and gluten-free production instructions. The hazards determined on the basis of the HACCP system are under constant control.
Consumer destination:	The product is intended for consumption by the general public, not suitable for people allergic to eggs, milk or 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 eggs and milk . The plant processes products containing gluten, mustard, soy, almonds, celery. 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 48 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:	75 g (after rehydration 270 g)		