

FREEZE-DRIED MEAL



CHICKEN TIKKA MASALA

CHICKEN FILLET IN TIKKA MASALA SAUCE WITH RICE

organic vegan vegetarian ✓ gluten-free lactose-free meat-free	Product code: Small portion: KE-D01N-AA01 Big portion: KE-D01N-AA02	Version: I	Approved: 07.05.2024
	Country of last processing: Poland	Prepared by: M.Skuza	Approved by: L. Godek-Miąsik

DESCRIPTION	PRODUCTION	PREPARATION
The product obtained from heat-treated chicken Tikka Masala with rice, 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. SMALL PORTION . Add 275 ml of hot, boiled water - use fill line No. 3 (see inside). BIG PORTION . Add 372 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:	Orange. Rice and pieces of meat beige. (Natural product, does not contain preservatives. Color may change during shelf life)	Intense orange.
Taste and odour:	Tomato-yogurt characteristic of the ingredients used, . The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Creamy, yogurt-tomato flavor. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
Consistence:	Bulky, crumbly, does not clump when pressed, non-permanent clumping is allowed. Visible pieces of meat that crumble when pressed Dense, visible pieces of meat that are soft.	Dense, visible pieces of meat 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-touse product (%):	rice tomato pulp (tomatoes, salt) chicken breast fillet (cubes) greek yoghurt coconut milk almonds spices (contains mustard) salt, sugar canola oil	28 23 20 19 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	

NUTRITIONAL VALUES in ... g of freeze-dried product	100 g	95 g	128g
Energy value (kJ/kcal):	1878/448	1785/426	2404/574
Fat (g): of which saturated fatty acids (g):	18 6,6	17 6,3	23 8,4
Carbohydrates (g): Of which sugars (g):	39 7,9	37 7,5	50 10
Fiber (g):	6,5	6,2	8,4
Protein (g):	28	27	36
Salt (g):	4,0	3,8	5,2

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

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PRODUCT QUALITY CONTROL

Production proces:	Product prepared from gluten-free raw materials. Produced in accordance with the principles of Good Manufacturing Practice (GMP). Hazards established on the basis of the HACCP system are under constant control.
Consumer destination:	The product contains milk , 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 . 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:	Small portion: 95g (after rehydration 370g) Big portion: 128g (after rehydration 500g)		