

**FREEZE-DRIED MEAL**


**PENNE À LA BOLOGNESE**

**PASTA WITH TOMATO-BASED SAUCE WITH GROUND PORK AND BEEF**

	Product code: Small portion: <b>KE-D07M-AA01</b> Big portion: <b>KE-D07M-AA02</b>	Version: I	Approved: <b>10.05.2024</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 bolognese sauce and pasta frozen, freeze-dried and proportionally packed 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. <b>SMALL PORTION</b> . Add 274 ml of hot, boiled water - use fill line No. 3 (see inside). <b>BIG PORTION</b> . 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 <b>enjoy</b> .

**ORGANOLEPTIC CHARACTERISTICS**

ORGANOLEPTIC FEATURES	BEFORE REHYDRATION	AFTER REHYDRATION
<b>Colour:</b>	Orange-red color of the sauce and beige color of the pasta. (Natural product, does not contain preservatives. Color may change during shelf life)	Orange-red color, visible brown pieces of meat and beige noodles.
<b>Taste and odour:</b>	Characteristic of the ingredients used, tomato-like. The smell and taste of fermentation and other foreign taste and smell are unacceptable.	Tomato. The smell and taste of fermentation and other foreign taste and smell are unacceptable.
<b>Consistence:</b>	Loose sauce, non-permanent clumping allowed, pasta crisp, not sticking together when pressed.	Thick sauce, soft pasta.
<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 (%):	noodles (durum <b>wheat</b> semolina) tomatoes ground pork meat ground beef meat carrot onion tomato paste <b>wheat</b> flour <b>cream</b> spices canola oil salt	42 25 8 8
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):	1771/421	1682/400	2267/538
Fat (g): of which saturated fatty acids (g):	11 3,1	11 2,9	15 3,9
Carbohydrates (g): Of which sugars (g):	53 6,5	50 6,2	67 8,4
Fiber (g):	5,1	4,8	6,5
Protein (g):	24	23	31
Salt (g):	2,0	1,9	2,6

MICROBIOLOGICAL CRITERIA	Wartość krytyczna w 1g	Metody
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

## KONTROLA JAKOŚCI PRODUKTU

<b>Production proces:</b>	The product was manufactured in accordance with the principles of Good Manufacturing Practice (GMP). The hazards established under the HACCP system are under constant control.
<b>Consumer destination:</b>	The product contains milk and gluten unsuitable for consumption by people allergic to these allergens or to any of the ingredients.
<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>	The product is free of genetic modification and does not require labeling in accordance with Reg. EC 1829/2003 and 1830/2003.
<b>Allergens:</b>	The product contains <b>milk, gluten</b> . In our plant are processed products containing these allergens: <b>mustard, soy, almonds, eggs, celery</b>
<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>	Small portion: 95g (after rehydration 370g) Big portion: 128g (after rehydration 500g)		